

J&W  
Magazine

For Alumni and Friends of  
Johnson & Wales University  
Fall 2001

# DIVERSITY in the WORKFORCE

*The world that graduates face is one in  
which multiculturalism is both a humane  
and a financial imperative*

Plus:  
Students and alumni respond to  
terrorist attacks on U.S.



# Reflections



Dear Alumni and Friends:

Here at Johnson & Wales University, as everywhere in the world, our definition of "normal life" changed irrevocably after the events of September 11th. We were faced with the question of how to continue on course with our mission of educating our students for productive careers while still responding and reacting to ever-changing world events. We did that in many ways—in our classrooms, in our

community, in our houses of worship, in discussion, in prayers and in actions. You will read about some of our efforts in the story on page 18. I, along with our campus presidents, have never been as proud of our student body, our faculty, staff and alumni, as I have been in the days following the terrorist attacks.

It is interesting to note that our cover story on diversity in the workforce was already written prior to the events of September 11th. But how much more relevant it seems to us today, as we face the inevitable concerns and responses that have emanated from those events. As a campus, as a nation, and as a world united against terrorism, we must remain proud of the accomplishments and contributions of our members from all countries and cultures. We have placed diversity as a priority at Johnson & Wales, one of the 13 points of our Vision 2006. We continue to be committed to the ideals of valuing diversity, or, as Larry Rice of our Florida Campus terms it, "variety" in our students, our graduates and our employees.

And as we approach the holiday season that begins with Thanksgiving, what better time to gather with our families and with our friends, to give thanks for the many blessings that we share, to pray for those whose lives have changed so dramatically over the past few months, and to bring strength to one another as we face whatever lies ahead. A J&W Thanksgiving, which appears on pages 20 through 24, may inspire you to blend the many flavors that emanate from our campuses, just as we blend the many beliefs and traditions that make us such a strong campus, national and world community.

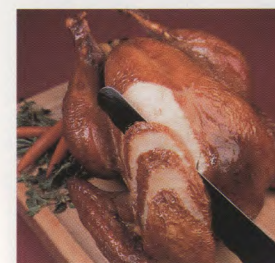
Alumni and friends, please continue to keep in touch with us at J&W. Write or e-mail to let us know you are well. To those of you who have lost friends or family through these senseless acts, please accept our deepest sympathies. Know that our thoughts are with you and please let us know if there is anything we can do to help.

*John A. Yena*

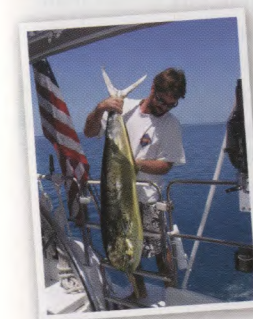
John A. Yena  
University President



America's Career University®



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**ON THE COVER:** Faces from Johnson & Wales University's yearbooks reflect the diversity of the American workforce.





Hello!  
Many thanks to the JWU family for four well-invested years of preparation, hands-on training, and education! As a senior promotions specialist at the world headquarters of the Coca-Cola Company in Atlanta, Georgia, it's evident that I made the right choice in selecting JWU. As the primary consumer affairs contact and consultant to marketing on national and local promotional activity, the concepts I learned as an Advertising/Communications and Public Relations major are applied each and every day. Thank you!

Tanika S. Humphrey '97

I just received your most recent issue of *J&W Magazine* and was quite distressed to see not a word of the passing of John Flynn. I must admit that I have not been in touch with the university in many years and do not know if circumstances would not permit such information to be transmitted to the alumni. However, John Flynn was a very important part of the Johnson & Wales community for numerous years and your omission of his obituary is not only a callous oversight, it is an injustice to the alumni who knew John as a teacher, friend and a confidant. Cancel my subscription. I don't think

I want to know what goes on in your world anymore.  
Andrew S. Williams '84

*Editor's reply: You're right, Andrew, our omission of John Flynn's obituary was a terrible oversight. No disrespect was intended to Mr. Flynn. Please turn to page 35 for our belated tribute to him.*

*J&W Magazine welcomes letters to the editor. Letters may be edited for length and clarity. Please send letters to the editor to J&W Magazine, Johnson & Wales University, 8 Abbott Park Place, Providence, Rhode Island 02903; or e-mail us at [jwmagazine@jwu.edu](mailto:jwmagazine@jwu.edu).*

While I do not live or work right in N.Y.C. I work at the Crowne Plaza Meadowlands in Secaucus, N.J. From our guestrooms we have a beautiful view of the N.Y.C skyline. On Tuesday, September 11, many of our staff were up in one of those guestrooms watching the tragic events that took place. We all stood there in horror and disbelief. We rallied as a team to keep our guests and employees alike calm. We had many hourly staff members that were unable to get to work due to road closings and we came together as a team, a family, to keep the hotel running smoothly. We actually hosted many fatigued policemen who sought a hot meal and a comforting face after many hours of working. We also had some survivors of the tragedy who managed to hop on the last bit of public transportation out of the city and make it to us shaken but alive. It was an experience for us all. As a result of this tragedy, we, as did many other hotels in the area, lost most of our business for September and the following months, however, we are

determined to get back on our feet. So, my thoughts and prayers to all who are grieving and a great big thank you to all of those who are helping. PEACE!

Lisa Puglisi-Gurriell '96

I do not live in N.Y.C or D.C. however I do live in Philadelphia and we have definitely felt the burden as most Americans have. In the city that symbolizes American freedom our thoughts are with all of those in this time of loss. I graduated J&W in Charleston and went to the big city to pursue my career and I can tell you it is very scary working in these tall skyscraper buildings. We practiced emergency evacuation procedures all week. We had one bomb threat and it sent everyone frantic. We are all O.K. and very unsettled. As Americans we are a strong people and I feel confident that we will overcome and become united. My prayers go out to all people that are still suffering during this terrible tragedy.

Russell A. Pawlowski '99

*For more alumni responses to the terrorist attacks of September 11, please turn to page 19.*



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## Unsung Community Champs Mentor Students

"Honoring the champions of our community—not the figureheads, but the people who are committed to rolling up their sleeves and doing the work every day—that is a primary goal of the first Legacy Champion program. We are therefore proud to pay tribute to nine devoted individuals by designating a University scholarship in each of their names."

John J. Bowen '77, president of the Providence Campus, speaks with pride as he describes the mentoring program that matches J&W student scholarship winners with local community leaders designated Legacy Champions.

The J&W students, selected for these special scholarships on the combined basis of academic merit, community service and campus involvement, will receive not only the financial benefit, but also one-on-one time with their individual mentor—a benefit that could play a pivotal role in their lives. It will be a relationship that is meant to last for their entire stay at J&W, and perhaps beyond. And that's just one indication of the Champions' overall dedication to the students of Johnson & Wales University.



Providence Campus President John J. Bowen '77 (second from left) and University President John A. Yena (fourth from right) celebrate the inaugural Legacy Champions and their "Roots in the Community."

"Their insight, guidance and commitment have been overwhelming," according to Dr. Bowen. In turn, the University has memorialized the "inaugural nine" with scholarships in their names and plaques unveiled at the "Roots in the Community" dinner.

The Champions are Victor Capellán, facilitator for the Student Registration and Placement Center, Providence School Department; Dr. José González, director of equity and access, Providence School Department; Charles Newton, administrator of the Minority Business Enterprise Compliance Office, State of Rhode Island; Keith Oliveira, administrator, Rhode Island Charter Schools; James Vincent, manager of constituent advocacy, Rhode Island Housing and Mortgage Finance Corporation; Anthony Maione, executive director, National Conference for Community & Justice, Rhode

Island Region; Christine Roundtree, executive director, Providence Human Relations Commission; Walter Stone, Esq., Adler, Pollock & Sheehan PC; and Angel Taveras, Esq., Brown, Rudnick, Freed & Gesmer LTD.

During this first year, Dr. Bowen will periodically review the program, together with the mentors and the students. That review will serve as a basis for determining the focus of future Legacy programs—a future that may highlight a particular business or industry in line with the J&W colleges or could perhaps draw on special individuals within the University. The intent is to keep the "grass roots" feel that has been established with the inaugural group. The presidents of all campuses will be brought into upcoming discussions so that future Legacy Champions may be identified across the University system.

—Diane Maynard

## Sommeliers Raise Glass to Florida Campus

The recent "Wines of Spain Rioja 2001" was the most successful endeavor between the United States Sommelier Association (U.S.S.A.) and the Florida Campus to date. More than 100 wines were represented from Spain's greatest producers including Bodegas Campo Viejo, El Coto de Rioja, Faustino Martinez, Marques de Arienzo, Marques de Caceres, Patemina, and other select Spanish wineries. This extraordinary fundraising wine event was held at the trendy South Beach hotel, the National, where more than 250 wine enthusiasts came out to support the U.S.S.A Wine School at Johnson & Wales University.

The \$10 per person donation collected at the door benefits six J&W College of Culinary Arts students that are at least 21 years old and that have an appreciation for viticulture and oenology.

"In four short years, we've been able to educate South Florida palettes on a tremendous variety of wines," says Rick Garced, executive director of the U.S.S.A. "I'm thrilled to know that we've been able to make a difference in our community, while still developing J&W students' passion for the vine."

The Florida Campus hosts the U.S. Sommelier Association's Wine School in the fall and spring for four consecutive weeks. —Zoraya Suarez

Photo by Constance Brown



## Norfolk Campus Named Volunteer Group of the Year

The Foodbank of Southeastern Virginia has named the Norfolk Campus its "Kids Café Volunteer Group of the Year." Since January, students, faculty and staff at the food service-focused campus have produced more than 15,000 meals for children participating in after-school sessions at local Boys and Girls Clubs.

Kids Café is a national program of America's Second Harvest designed to end childhood hunger. It is a place where low-income or at-risk children ages 5-18 can receive a free, nutritious meal in a safe and supportive environment.

The award now hangs proudly at the Norfolk Campus and reads: "In our humanitarian pursuits, we have three encompassing posses-

sions: our time, our talent, and our treasure. Our time, of course, we cannot keep. Only that which we give to others is not lost. We also cannot keep our talent. We must use it or lose it. Our treasure, at last, is not permanent either. Most of us have lived long enough to know that we really keep only that which we give away. Johnson & Wales University because of your help, the vision will be realized."

"This recognition means a lot to us because of our University mission to prepare students not just to achieve success in the culinary field but



Students prepare healthy meals to serve at local Boys and Girls Clubs.

also to be contributing members of society," says Lisa Kendall, community service learning coordinator.

Under the guidance of Brian Campbell, a Johnson & Wales University chef-

instructor and adviser of the Junior American Culinary Federation, what began as a club project soon extended beyond. Meeting every Tuesday night after class, students as well as administrators and even some of their family members met in J&W's kitchen laboratories to create healthy meals that could be reheated at the Kids Café sites.

"We would like to try to take Johnson & Wales University's involvement with this outstanding program to an even deeper level in the coming year," says Kendall, who helps integrate community service learning into the classroom. "In addition to preparing food, our students plan to visit the sites and provide age-appropriate culinary instruction to the children." J&W students may show very young children how to make peanut butter rice cake faces, while they would teach teens how to be more adventurous in their food choices while practicing good nutrition. —Marisa Marsey

## Discovery Channel Visits Florida Campus

Come aboard, we're expecting you! Tune in this coming spring for the Discovery Channel's special documentary about life on luxury cruise ships. The network's producers approached the Florida Campus professional training department to serve as experts on their show about life behind the scenes of luxury cruise lines.

The focus of the show is to differentiate between a "luxury" cruise and a standard one. Jim Lyle, director of advancement and professional training, was on hand during the taping to comment and explain how Johnson & Wales University has been instrumental in making the difference all the more apparent.

"Most of the time, the difference lies in the treatment and the service to the guest," says Lyle. "We provide the training to frontline staff up the ladder to management, teaching them how to work together, how to communicate, how to understand the guest, and how to make the smallest detail count 1,000 percent."



To demonstrate one element of professional training held on board luxury liners, Peter James, director of contract education, coordinated a fun cross-training technique to illustrate how basic culinary exercises can promote team-building, listening skills, and effective managerial paradigms. Sondra Pierce, a J&W communications facilitator, also will be featured in the documentary con-

ducting one of her interactive customer service lectures. A seasoned professional, Pierce has represented the University globally aboard respected cruise lines like Celebrity, Norwegian and Renaissance. Some J&W alumni might recognize Pierce's class members—to accommodate the rigorous taping schedule, J&W lent its own staff members to attend a mock presentation on improving intrapersonal communication skills. —Z. S.

## Norfolk Gears up for New Degree

As approximately 50 students, 25 percent more than anticipated, planned to pursue a bachelor's degree in food service management at Norfolk this fall, the campus geared up for the program's inaugural year with a new organization of staff and faculty.

Jerry Lanuzza '91 who served as executive chef at Two Rivers Country Club in Williamsburg, Va., before joining the faculty of his alma mater in 1994, is now culinary arts chair, and Nicki Nixon, who has taught at J&W for more than a decade and also has been a career development counselor, is arts & sciences chair. In addition, Paul Magnant will lead the hospitality department. A certified food and beverage executive and a certified culinary educator,

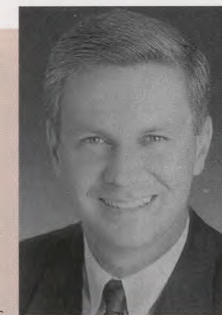


A new look for Norfolk: Nicki Silva, Scott Erb and Brooke Roberts model the food service management uniforms introduced at the Norfolk Campus to match the degree program.

## Providence President Recognized by Human Relations Commission

"For your generous and enthusiastic support of our projects and programs, for sharing our mission, for giving with open hand and generous heart of your resources and of yourself, for creating around you a welcoming place of inclusion where all races and groups are recognized, respected and valued."

So reads the glass plaque awarded to John J. Bowen '77, president of the Providence Campus, by Christine Roundtree, executive director of the Providence Human Relations Commission, at their annual luncheon, which was held on June 22, 2001.



Roundtree, who was recently recognized by J&W as a Legacy Champion (see story on page 3), reminisced about the "incredible journey of philosophical sharing and exploration of ideas" that she and Dr. Bowen have embarked upon since she first joined his President's Advisory Council on Multiculturalism. She recounted the numerous ways that J&W has assisted the commission—from providing food for children at the city's Camp Phoenix to designing and producing a poster and brochure to help promote their mission.

In his remarks upon accepting the award, President Bowen in turn thanked Roundtree and her organization for the role they have played with Johnson & Wales, and for the continuing dialogue on critical issues of diversity that will continue for many years to come. —Judi Johnson

Magnant has taught at Valencia Community College, Stetson University and Daytona Beach Community College and possesses nearly 20 years of operation experience in the food service sector, including five years as the owner and operator of a full-service restaurant.

"Because we're now offering a program in more than one college, we needed to align ourselves on the same model as the other campuses," explains Bill Travis, dean of academic affairs. Prior to this year, the Norfolk Campus had focused solely on culinary arts. Delivering the FSM bachelor's program was a direct response to associate degree graduates who wanted to further their education without leaving Hampton Roads.

They weren't the only ones hungry for the degree offering. Dr. Travis noted that its applicants included not just recent Norfolk graduates, but those who have been in the industry for several years, as well as transfers from other J&W campuses and even those from other institutions such as the Baltimore International College. —M.M.

## Fidelity and PFPC Connect with J&W

Two new educational partnerships are giving Johnson & Wales students a head start in careers in financial services. Last winter, Johnson & Wales became the first college in the nation to offer a course that prepares students to sit for the National Association of Securities Dealers Series 7 exam before or immediately after graduation. Through a groundbreaking cooperative effort with Fidelity Investments, J&W piloted a program that puts students in one of the world's most diversified financial service companies for on-the-job training.

Leah Peterson '01, a student in the first pilot class, sat for her license in trading before graduation and went right to work for Fidelity Investments where she co-oped in her senior year. Tim Bugler '02 passed the test on his first try and already has license in hand. Most financial service professionals are in their second year of employment in the field before qualifying to take the exam, needed for work in a

brokerage company.

In a similar educational partnership with PFPC, the nation's largest mutual fund transfer agent, students have been working with employees as part of a mutual fund accounting course. Participants train in a simulated environment at PFPC offices working alongside mentors and teaching teams. Course completion makes students eligible for internships with the company and possible permanent employment. Only two other colleges in the U.S. offer a mutual fund accounting course in their curriculums.

Stephanie Crowley '01 co-oped at PFPC Inc. and was quickly hired by that financial services giant. "The program gave me a real professional experience. The recognition and respect I gained from my managers and colleagues was unbelievable," Crowley says. Her work was so impressive, Crowley was offered a full-time position with PFPC before graduation. Other recent grads were offered jobs by companies such as State Street and J.P. Morgan Chase after taking the pilot course. In all, 58 students have already participated in the programs. —Cathy Sengel



## Gold Sponsorship Serves Up International Bond

What do athletics, scholarship, culinary competition and global communication all have in common? The 2001 World Scholar-Athlete Games, an international event for high school students, sponsored by the Institute for International Sport and housed last June at the University of Rhode Island.



Culinary arts participants from the World Scholar-Athlete Games filled eclairs with instructors from J&W.

Johnson & Wales is a gold sponsor of the games, which promote the concept that sports and the arts together can provide a means of global friendship and communication.

During the week-long event, approximately 2,000 students from 151 countries participated in 20 athletic and artistic competitions. And for the first time since the games were initiated in 1993, a culinary arts exhibition, conceived and sponsored by Johnson & Wales, was added to the lineup. "It was a wonderful opportunity to introduce students from around the world to culinary arts," says Vincent Saele, senior vice president of



Participants from 151 countries march into URI's Meade Stadium for the Games' opening ceremonies on Sunday, June 24th.

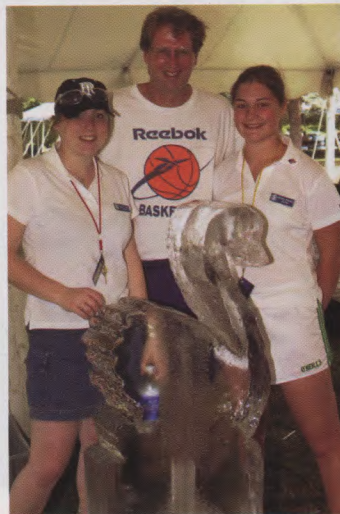
alliances and philanthropy for the University, and a World Scholar-Athlete Games executive committee member.

Forty-one students with varying cooking backgrounds converged on the culinary laboratories at the Providence Campus on three consecutive days. They first participated in hands-on demos prepared by J&W instructors and then produced a daily buffet. "It went so smoothly; the students were

really eager to learn," says Meaghan Riley, assistant director of culinary events at the Providence Campus, and a World Scholar-Athlete Games cultural arts coordinator. "I'll have to admit that there was a language barrier, but the hands-on

demos by our instructors spoke for themselves. It was an equally rewarding experience for both the students and the J&W staff." The final culinary presentations included vegetable and ice carving demonstrations and a bread and pastry display held at the URI campus for the closing celebration.

"We anticipate additional opportunities for involvement in future games," Saele says, "and it may include some of the institute's related competitions, such as the U.S. Scholar-Athlete Games, slated for 2003." —D.M.



Culinary arts participants topped their week by creating ice sculptures as part of their final project titled "Food As Art" that was displayed on the final Friday and Saturday of the Games.

mer associate dean, follows him as dean of the John Hazen White School of Arts & Sciences.

Everett Zurlinden '96, MS'98, a senior business consultant at GTECH before returning to Johnson & Wales to help reorganize the School of Technology, will now act as its dean in addition to his duties as vice president of Information Technology.

At the graduate level, Joseph Goldblatt moves into the post of dean of the Alan Shawn Feinstein Graduate School, formerly headed by Clifton Boyle. With the University since 1989, Boyle was recently named vice president of academic affairs. Goldblatt comes to J&W from the International Institute of Tourism Studies at George Washington University where he served as director.

In September of 2000, Karl Guggenmos took over as dean of the College of Culinary Arts, replacing Jean-Michel Vienne who is now executive director of culinary development.

The appointments are part of a planned administrative reorganization to ensure J&W's continued growth as a career university and are in keeping with the goals and strategic plans of Vision 2006. —C.S.

## Providence Campus Names New Deans

The start of the school year ushered in a new line-up of administrators at the Providence Campus, heading each of the University's schools and colleges.

Richard Brush, former associate dean of The Hospitality College, steps into the role of dean, taking over for Caroline Cooper. Cooper was appointed executive director of Business/ Hospitality Relations where she will now focus on fundraising and development. Brush was instrumental in the development, design and management of J&W's hotel and restaurant practicum properties in Rhode Island.

Douglas Fitzgerald leaves his post as executive director of the School of Global Management to assume the position of dean of the College of Business, succeeding Paul Trznadel, who is returning to teaching. Fitzgerald has taught at the University since 1992.

With the retirement of Thomas Farrell, a veteran of 30 years of service to J&W, Angela Renaud, for-

## First DVF Speaks in Denver

"Leaders are ordinary people in ordinary situations," proclaimed Thomas Williams, who spoke at the Denver Campus as the first participant of the "Distinguished Visiting Faculty" program.

The DVF program is designed to expose J&W students to the talents and experiences of the most influential and committed business and community leaders. "Mr. Williams was selected as our

he is no stranger to Johnson & Wales. Williams has been actively involved with the development and opening of the Denver Campus.

His presentation was heavily rooted in his own past. Williams grew up in the South, during a time of racial strife. As a teenager he protested a whites-only diner during the day and worked at the same diner in the evening. His mother passed away when he was five, and his relationship with his father was difficult.

Williams described his upbringing to show that it is possible to face challenges, prejudice and inequity only to be inspired to overcome it. "Thom himself defied the odds and is extremely successful, even though almost everyone around him, early on, told him he probably wouldn't

amount to much," Burke says.

In his speech, Williams alluded to the life and work of Nelson Mandela. He suggested that Mandela's choice to avoid bitterness and to end apartheid through non-violent change spoke to Mandela's character. "Two key ingredients in leaders are character and competence. Most failures occur not in a lack of competence, but a lack of character," Williams said.

Speaking to his own character, Williams described his approach in the workplace. "Equal opportunity, respect, fairness and a desire to get the job done...these are the principles I employ as a manager of people."

Joshua Gallaway, a prospective freshman in the Sport/ Entertainment/Event Management program, attended



Denver DVF Thomas Williams spoke with students following his lecture.

first DVF because he seems to embody the very qualities that we hope to inspire in our students," says Mark Burke '81, president of the Denver Campus. "He demonstrates a commitment to excellence in his professional, personal and community lives."

Williams is the current president and CEO of Mile High Properties, LLC, a full-line corporate real estate services company. Prior to joining Mile High Properties, he concluded nearly 24 years of service with TIAA-CREF, the world's largest pension fund. He most recently served as a vice president, responsible for all institutional and individual sales and service activities in TIAA-CREF's Western Division. And

## Denver Campus Honors Columbine Victims

On May 9th the Denver Campus hosted the Never Forgotten Fund scholarship awards dinner. Sponsored by Clear Channel Communications, a national broadcasting network, the Never Forgotten Fund has raised, and continues to invest money so that scholarships may be given on an annual basis in the names of the 12 students and one teacher who were killed at Columbine High School two years ago.

"The Denver community is still haunted by the shootings that took place at Columbine on that fateful, awful day in April," says Denver Campus President Mark Burke '81. "Although the Never Forgotten Fund was started and continues to be stewarded by Clear Channel Communications, this is something that the entire community supported at the time of the tragedy and continues to feel very strongly about today. This dinner, literally, touches the heart of the Denver community."

Two hundred people attended the dinner, including business and community leaders, clergy, sports celebrities, teachers, school board members, and friends and family of those who were directly

affected by the Columbine tragedy. The focus was totally on the students though—those that gave their lives at Columbine, and those who will carry their legacy of hope and love forward. During the evening, a parent, family member or friend of each of the victims spoke briefly about the qualities they loved in those they lost. They also told why the particular scholarship recipients had been chosen. Each scholarship recipient then spoke of what the scholarship meant to him or her.

Denver culinary students worked side-by-side with Epicurean Catering to serve the dinner. And while guests were at dinner, Denver students and staff outlined each of the pathways on the campus with candlelit luminaria.

"While this was a heart-wrenching event it was also a hope-filled celebration," says Burke. "Listening to the scholarship recipients, there could be no doubt that the future—our future, will be in very capable hands indeed. As the dinner guests left our campus, we wanted to be sure that they felt inspired, blessed and uplifted. Lighting the campus was just our small way of showing them that—and letting them know that we care." —Trish Blake

Williams's presentation.

"Leadership is a big part of being a successful manager in entertainment," said Gallaway. "I learned a lot. Your leadership abilities speak to the kind of character you have."

Burke echoes Gallaway's sentiments in describing the benefits of the DVF program. "There is no better educational tool than to allow our students to hear firsthand, and ask questions of, those individuals who are proven leaders in the community and in their profession," Burke says. "Eventually, we would like to have DVFs on campus approximately once a

month. These individuals' life stories, trials and tribulations will hit home with our students, so that they can truly begin to understand what it takes to succeed in the real world."

—Mark Gentry



Joshua Gallaway, a prospective Sports/Entertainment/Event Management major, spoke with Williams.



## Charleston Appoints New Chair of Hospitality Department

Tarun Malik, the dean of academic affairs at the Charleston Campus of Johnson & Wales University, has announced the appointment of Patricia Agnew as the new chair of the hospitality department. Agnew follows Bob Blanchard in this role. Blanchard served as the department chair for three years. He is presently on a leave of absence with the University, devoting more time to his work with the Statler Foundation in New York.

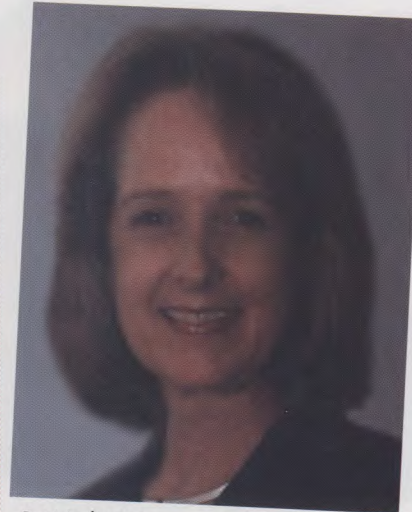
Agnew brings to this position diverse experience gained through many years as a hospitality manager, civic volunteer and educator, serving most recently as an associate professor in Charleston's hospitality department.

In her six years with the University, Agnew has seen tremendous growth occur both

in the University's vision for the future and in the evolution of the core curriculum to meet industry's challenging demands for University graduates.

"With new curriculum, the exciting Sports/Entertainment/Event Management degree now offered at the Charleston Campus, dynamic industry partnerships and international exchange opportunities evolving daily, the future for Johnson & Wales hospitality graduates is brighter and more exciting than ever," says Agnew.

She also expressed her pleasure with the fact that the hospitality department will finally have its own culinary lab and dining room dedicated to the hospitality students starting this fall. "These facilities," she points out, "will be a tremendous boon to our hospitality



Patricia Agnew

programs of study here in Charleston, and they will go a long way in enriching our training and in contributing positively to our student retention rate."

During her years as an educator, Agnew has participated in international teaching exchanges with the University of Wales Institute at Cardiff and Matej Bel University in Slovakia. She graduated in 1973 with a B.S. in business

administration from USC and in 1993 with a master's in Hotel, Restaurant & Tourism Administration from the University of South Carolina. She also obtained the Intermediate Certificate of Culinary Studies from Ecole de Cuisine LaVarenne in Paris in 1984.

Prior to joining the world of academia, Agnew's industry experience included management and ownership of resort properties, restaurants and hotels in South Carolina, Virginia and Massachusetts, as well as time spent as a chef and restaurateur. She is currently a member of the board of directors for the Greater Charleston Concierge Association, the American Hotel & Lodging Association and a member of the Council on Hotel, Restaurant & Institutional Education.

—Cindy Parker

## Points of Light Shine at J&W

Commendations and glowing praises from government officials including the President of the United States and the governor of Rhode Island are being showered on J&W's Alan Shawn Feinstein Community Service Center, recent recipient of a 2001 Daily Points of Light Award.

"This recognition pays tribute to your important efforts to lend a helping hand to others," wrote President George W. Bush in a congratulatory note. "Your hard work and dedication enhance the quality of life for others and demonstrate the caring and generous spirit that makes our country strong."

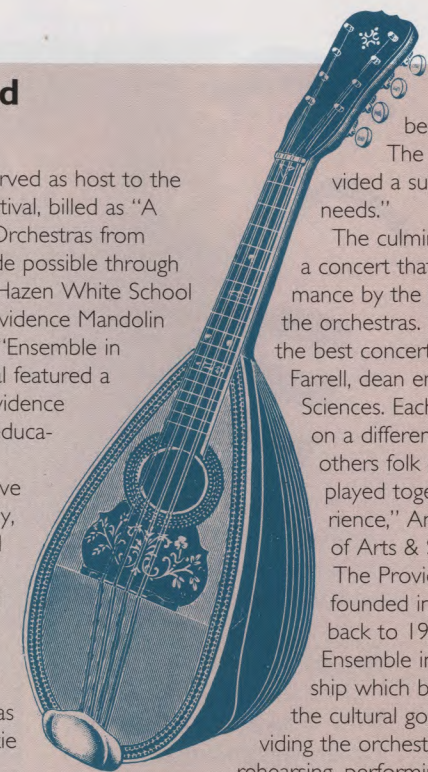
Given to honor voluntary service in helping meet critical needs in the community, the award is sponsored jointly by the Corporation for National Service, The Points of Light Foundation, the Volunteer Center National Network Council and the Knights of Columbus.

Entrants are judged on how well their work helps meet the

## Mandolins Plucked in Providence

The Providence Campus served as host to the International Mandolin Festival, billed as "A Celebration of Plucked String Orchestras from around the World." It was made possible through the alliance between the John Hazen White School of Arts & Sciences and the Providence Mandolin Orchestra, the campus' official "Ensemble in Residence." The five-day festival featured a community concert series, Providence WaterFire performances, and educational workshops.

Mandolin orchestras from five countries—Brazil, Germany, Italy, Portugal and Spain—converged on the campus in July, rehearsing and performing at the Pepsi Forum, conducting workshops in the White Center classrooms, plus living in the Downcity residence halls. "It was a resounding success!" says Jackie Russom, a musician in the Providence orchestra. "Music is an international language, and these diverse orchestras provided the



best cultural exchange possible. The Johnson & Wales facilities provided a superb backdrop for our varied needs."

The culmination of the five-day event was a concert that featured a combined performance by the more than 120 artists from all the orchestras. "It was without a doubt one of the best concerts I've ever attended," says Tom Farrell, dean emeritus of the School of Arts & Sciences. Each orchestra's primary focus was on a different type of music—some classical, others folk or ethnic. "But when they all played together, it was a true cultural experience," Angela Renaud, dean of the School of Arts & Sciences, enthusiastically recalls. The Providence Mandolin Orchestra, founded in 1973 with origins that date back to 1930, became J&W's official Ensemble in Residence in 1999, a relationship which benefits both parties by enhancing the cultural goals of the University, while providing the orchestra with physical space for rehearsing, performing and giving lessons. Their 2001–2002 concert series will include performances at the Providence Campus.—D.M.

## Denver Students Organize to Help a Teacher

Denver Campus Professor Kristine Zamistil wanted to find an opportunity for her Organizational Behavior students to develop organizational skills in a way that would have a meaningful impact on the community. Little did she know that such a chance would come in the form of a close friend and teaching colleague, LeAnne Connor, who was recently stricken with a rare form of cancer, leaving her paralyzed from the waist down.

In addition to being forced to leave a beloved teaching position at a neighboring school, Connor had to contend with grueling chemotherapy and radiation sessions that left her feeling exhausted and ill most of the time. In addition, she had to give up



Student Janice Hinds (left) with LeAnne Connor at a fund-raising dinner in Denver organized as a class project.

gardening, a favorite pastime.

Upon hearing of Connor's plight, Zamistil's Organizational Behavior class took matters into their own hands. The students formed an organization called Students for Cancer Survivors and immediately organized a dinner dance and silent auction to benefit Connor, hoping to raise funds to have Connor's home refitted for wheelchair compatibility. They also decided to build a garden in her backyard with four-foot raised beds so that she could continue gardening.

More than 120 people attended the dinner and auction at the Radisson hotel last April. The meal was prepared by Denver chef instructors and culinary students and served by the members of the Organizational Behavior class. Students solicited donated items for the auction from the community,

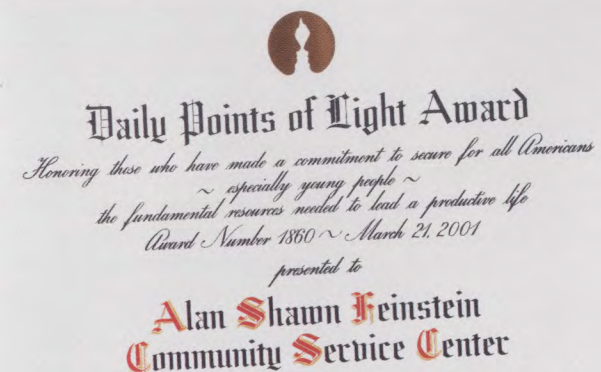
including a motorcycle, several computers, two mountain bikes, works of art, and massages. The evening raised more than \$15,000.

To date, Connor's kitchen and bathroom have been remodeled with the help of the students and she has a thriving garden in her backyard. The students followed up their fundraising efforts by participating in the construction and remodeling in both the house and the garden.

"I am so proud of these students," says Zamistil. "They took this assignment to heart and the results have been nothing short of amazing."

David Loya, a student in Zamistil's class adds, "It was an amazing experience for us to be able to take what we learned and were discussing in the classroom and translate it into real results in the community. This has given everyone in our class so much confidence."

Perhaps Connor summed it up best. "In a way, it is so fitting that students are giving back to a teacher. And the most important lesson that has been shared throughout this experience...is love." —T.B.



Alan Shawn Feinstein  
Community Service Center

needs of the community, builds connections between the community and those in need; shows ongoing commitment and evidence of making a significant impact, and demonstrates innovation in its approach to solving serious social problems.

In the 10 years since

the service program's inception, Johnson & Wales students have logged more than 100,000 hours of outreach to organizations like Amos House, the Rhode Island Food Bank, Habitat for Humanity, Providence Public Schools and close to 100 other nonprofits in the Providence area.

The Feinstein Center was nominated by Deborah Brayton, former executive director of Amos House, which is a homeless shelter that offers social services and job training as well as hot meals and beds. "By weaving community service learning and leadership into programs at the undergraduate, graduate and doctoral levels, Johnson & Wales as a university is committed to leading by example and setting the standard for the contribution higher education can make in a community," says Brayton.

The center received a letter of recognition from former President George Bush who challenged Americans in his inaugural address of 1989 to work through "community organizations that are spread like stars throughout the nation, doing good" calling them "a thousand points of light."

"We are thrilled that the Points of Light Foundation has recognized Johnson & Wales University students who have devoted countless hours to making a world of difference in the Greater Providence Community," says Providence Campus President John J. Bowen '77. "We are hopeful that our relationships with the community continue to be mutually beneficial in the present as well as transformational in the future." —Cathy Sengel with reporting by Piya Sarawagi



## Denver Campus Hosts First Commencement

Denver Campus President Mark Burke '81 and a gathering of dignitaries, including commencement speaker restaurateur Charlie Trotter, welcomed and graduated a class of 61 Advanced Standing and Garnish Your Degree students in July. It was the campus' first commencement ceremony.

The bagpipe-led procession crossed the campus to Whatley Chapel for the ceremony. Following welcoming comments from James Griffin, dean of academics, and University trustee, Robert E. Taylor, Denver city councilwoman, Allegra "Happy" Haynes addressed the audience. Haynes honored the achievements of the graduates and looked back to the opening of J&W's Denver Campus. "I was here at the beginning—the start of something special," she said. "Tonight we celebrate these graduates and we celebrate



Denver Campus President Mark Burke '81 (left) with Charlie Trotter.

J&W as an integral part of the Denver community."

Mary Rebecca Johnson, an Advanced Standing graduate, spoke to her fellow classmates, their families and friends, reflecting on the year gone by and describing several experiences she encountered. "I remember sitting in this chapel last year wondering what the year had in store for me," she told them. "The journey is more important than the destination, and it has been an amazing journey. We are the leaders and the benchmarks that future classes [at the Denver Campus] will be measured by."

Trotter, an accomplished chef, restaurateur and author, provided many words of wisdom to the graduates in his commencement address. He explained that learning cannot stop at the end of the formal educational process. "Take everything in.

Continue to expose yourself to every chef, to literature, to teachers. Ingest information constantly and continue to learn. This is just the beginning for you," Trotter said. As for becoming a leader, he added, "You must have humility. Now and 10 years from now."

Earlier in the day, several graduates, guests and faculty enjoyed lunch prepared by the current Advanced Standing students with Trotter in the culinary dining room. Trotter impressed on the group the value and rewards of hard work and dedication to your chosen craft by describing how a former dishwasher in Trotter's restaurant worked his way up

to sous chef.

Jennifer Quam, a Garnish Your Degree graduate, was thrilled with the opportunity to meet Trotter. "He really showed how you must give yourself completely to accomplish your goals," she says. Quam came to J&W for her culinary degree after attending Virginia Tech University where she earned her bachelor of arts degree in communications. "My biggest challenge was keeping up with some of my more experienced classmates. I started from scratch."

Quam's interest in the culinary arts, though, took root a long time ago, according to her mother, Rita. "Jennifer created her first cookbook when she was in first grade. She has realized a dream by graduating tonight," she said.—M.G.

## Trustees Gather In Denver

The Johnson & Wales University Trustees gathered for their annual meeting in Denver.

The meetings were held at the Inverness Hotel and Golf Club, one of Denver's finest resort properties. In addition to playing host to the University trustees, the Inverness has entered into a formal partnership agreement with the Denver Campus and is one of two designated externship sites for J&W students. The trustees experienced the high standards of excellence that the Inverness is known for—and they had the opportunity to see some of the Denver Campus' first externship students in action.

While in Denver, the trustees discussed University business and J&W's continuing mission as the world's foremost career educator. Vision 2006 was also a prominent topic on the agenda.

In addition to the business meetings, a dinner was held in the campus' culinary arts building, prepared and presented by J&W Denver chef instructors and culinary students. The dinner was held to celebrate the trustees' visit as well as the campus' successful first year. Members of the community and friends of the University who were particularly helpful during the first year were also invited for an evening of dinner and dancing.

A cocktail reception in honor of the trustees was held at the Pinnacle Club, one of Denver's most prestigious business retreats. Jeff Cleary '88, the general manager of the Pinnacle Club, was thrilled to host the University trustees at one of Denver's most spectacular properties. Following the reception, many of the trustees headed over to Coors field where they watched the Colorado Rockies take on the St. Louis Cardinals from the Coors family private box.—T. B.



Garnish Your Degree graduate Jennifer Quam



## Norfolk Grad Wins First Coupe des Nations Gold for U.S.



Judges critique Jeffrey Stuart at the Coupe des Nations.

Before the Coupe des Nations competition in Quebec City last spring, Ming Tsai looked Jeff Stuart '97 square in the face and said, "If you don't come back with the gold, don't come back."

Lest you think that the chef-owner of Blue Ginger in Wellesley, Mass., and star of TVFN's "East Meets West" is some kind of monster, Stuart quickly adds, "He had a twinkle in his eye when he said it."

Not that it would have mattered. Stuart, who served as assistant pastry chef at Blue Ginger for more than a year, followed his boss's instructions to the letter and returned victorious. In so doing, he brought back the first individual gold medal for America that the prestigious international culi-

nary contest has ever awarded.

Having learned much from Tsai, the man credited with demystifying Asian cuisine in this country, Stuart struck gold by fashioning an East-West menu out of his mystery box of ingredients. An admitted showman, he even hammed it up during the heat of competition, taking the microphone from the announcer and schmoozing the crowd while spinning sugar for a white chocolate and coffee mousse in phyllo cup dessert.

Stuart actually claimed two medals. He also captured a bronze as part of a team led by Richard Andrea, his mentor and former instructor at Blue Hills Technical Regional High School in Canton, Mass. Another for the record books, it was the first time America

placed in the team portion of the competition.

Stuart, 24, has a way of making history. As a teaching assistant at Norfolk, he was captain of the campus' first team to win a gold medal at the Jr. ACF Southeast Regional Hot Foods Competition. He also was the inaugural Chesapeake Bay Wine Classic Graduate. He later served as a teaching assistant at Vail and Providence, where he pursued his bachelor's in culinary arts.

"Ming and I had a big meeting last week," said Stuart soon after the competition. "He said, 'You want to put



Jeffrey Stuart '97 displays his gold medal for 1st place in the individual competition and trophy for highest score overall at the Coupe des Nations.

your trophy where my Emmy is?" and I'm like, 'Well, I just want to put it around it somewhere.'—M.M.

## Charleston Chefs Celebrate Cancer Survivors



Charleston Campus chef instructors Frances Burnett, Christian Finck, Marcel Massenet and Aubrey McKnight collaborated to create and donate this extraordinary cake for National Cancer Survivors' Day. The event was attended by more than 100 cancer survivors and their families.



## A Political Progeny Takes on Telemundo

Lorena Garcia '01 knows how to cultivate her connections, but her success as a fledgling restaurateur and television personality will have more to do with enthusiasm and savvy determination than family ties. The step-daughter of Jaime Lusinchí, former president of Venezuela, she knows names open doors (though her parents had hoped theirs would open doors to a law office or politics). But when it came time to beg favors, her degree in cooking won out over her degree in law and she used all her contacts to find backers and a production crew to pilot and market "Vida Gourmet" (Gourmet Life), the TV show, and Vida Gourmet, the restaurant.

In less than a year, she pulled together a demo tape and glossy promotional booklet with almost everything—space, ingredients and equipment—contributed in exchange for on-air credits for her benefactors. She devised her own format, hired a writer and produced the show before going to the Miami Telemundo affiliate. The all-Spanish TV network bought her pitch and the hour-long cooking series put her in the kitchen chopping and chatting with guest celebrities—stars, athletes, and the rich and famous.

"I wanted to combine TV and cooking, and after looking around on all of the Spanish-speaking stations, I realized there was nothing out there like it," Garcia says. "You're cooking, you're teaching people, but



Lorena Garcia '01 shows off her chef's skills, along with celebrity guests, for her cooking talk show "Vida Gourmet" on Telemundo Miami.

you're also interviewing an artist in a relaxing atmosphere. Stars come on and we hang out and cook together. It's great."

The show has been so successful, a spinoff, "Cocine," loosely translated "Dinner and the Movies," airs Monday through Friday on the same network. "Things are a little

crazy with this new show, but it's a good crazy," she adds.

Garcia is putting her education in law, her family should note, to smart use. She holds the rights to the shows to widen her marketing options and will negotiate to be picked up by the national Telemundo network and Telemundo Internationale, broadcasting to 33 countries including her native Venezuela.

As if there isn't enough on

her plate, she's just opened a new restaurant in the emerging design district adjacent to Miami's downtown. Small, charming, with pampering amenities and Internet connections, Vida Gourmet will fill a need for an upscale restaurant for the breakfast and lunch crowds in that part of the city.

Garcia interned and apprenticed at enough of the hot spots in Miami and South Beach to know what it means to keep regular late hours in the kitchen. She'll be putting them in for herself from here on out. At 31 years old, Garcia has a clear view of what she wants for her future. She's giving herself a year to parlay her talents into the kind of name recognition that will make Lorena synonymous with a "gourmet life." Look for books, look for a line of foods, and look out Martha Stewart.—C.S.

## The Fish Philosophy

Hub-and-wife team Randall Goldman '95 and Jennifer (Thomas) Goldman '95 have made a splash with their one-year-old restaurant, Fish. The city of Charleston voted Fish the Best New Restaurant of 2001, according to the Charleston City Paper. So in a city that prides itself on a sea of fabulous restaurants, how did Fish swim to the top? Randall Goldman says he's "selling an experience, the food, the service and the Charleston ambience—each carrying equal weight."

With its homey, yet minimalist atmosphere, innovative food, wonderful wines and a couple who

have devoted themselves to cooking for the community they love, Fish is deserving of its accolades. The last ingredient is the way in which the Goldmans treat their patrons. Randall says



that when the doors open for dinner and lunch, "That's when the fun begins because I know that I'm going to see my friends." The couple makes special efforts to train the 113 staff members—many of whom are J&W graduates or students—to remember regular diners' favorite foods and wines. Accommodating their "friends" is of the utmost importance. In the year that Fish has been open, Randall has sent out more than 1,300 hand-written thank you notes. He says gaining the local patron's trust and respect is a huge part of his mission and he believes success comes from giving personal attention to detail. —Paige Crone



Left: Randall and Jennifer Goldman. Above, right: Interior of Fish restaurant

## Alumni Sous Chefs Step out of the Kitchen and Into the Limelight



Among the sous chefs honored by Bertolli Olive Oil were Tyler Brassil '00 (front row, far left), Stefano Zimei '95 (front row, far right), and Darwin Santa Maria '97 (back row, second from left).

Behind every great executive chef there is a great sous chef. And while they are usually the second-in-command of the kitchen, they recently got to step into the limelight in their own right, as Bertolli Olive Oil hosted the first annual Bertolli Sous Chef Awards.

Three Johnson & Wales alumni were named to the list of Top 10 Sous Chefs in the U.S.: Tyler Brassil '00 of Empire Restaurant in Providence; Darwin Santa Maria '97 of Fred's Restaurant in Sarasota, Fla.; and Stefano Zimei '95 of The Federalist at The XV Beacon Hotel in Boston. Zimei even made it to the top two, capturing second prize and receiving a cash award.

"The sous chefs were selected based on their experience, references from others in the industry, [name] recognition of their restaurant and their culinary skills," says Jaime Marland, a spokesperson for

Bertolli. "We certainly didn't hold it against a person if they did not have formal culinary training, but I think that (a culinary education) definitely helped them."

Brassil credits his J&W training with helping him cinch a spot in the top 10. "Johnson Wales was a big part of it. If I hadn't gone to Johnson & Wales, I wouldn't be where I am today."

All 10 were honored at a private press reception in Tarrytown, N.Y., where they prepared hors d'oeuvres for the guests. The top three winners received awards and cash prizes.

While Zimei is happy to have been honored, he is even happier to report that he will be ineligible next year. Almost simultaneously with winning the award, he was promoted to executive chef at The Federalist.

"Everything sort of came at once," he says. "Things have been going pretty well."

—Kristen Adamo

## 2001 Beard Awards Celebrate Two Norfolk Honoraries

Last winter we reported the exciting news that Bon Appétit had named Norfolk honorary degree recipient (HDR) Richard Grausman '99 Humanitarian of the Year at its third annual Food & Entertaining Awards. Now it's happened again. This time it was the James Beard Foundation that presented the founder and president of Careers Through Culinary Arts Program, Inc. (C-CAP) with its 2001 Humanitarian of the Year Award.

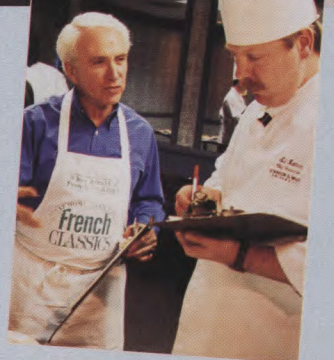
The recognition is especially sweet considering Beard was

reaches 10,000 students a year in 200 high schools and has provided more than \$6.5 million in scholarships to Johnson & Wales University and other culinary colleges.

At the same ceremony, another well-known Norfolk HDR, Patrick O'Connell '01, was named the James Beard Foundation's 2001 All-Clad Metalcrafters Outstanding Chef "for the working chef in America whose career has set national industry standards and who has served as an inspiration to other food profession-



Above: Chef Patrick O'Connell and President Debi Gray at 2001 Norfolk Campus graduation. Right: Richard Grausman and chef-instructor Ed Batten judge C-CAP competition at Norfolk Campus.



Grausman's inspiration. Originally an importer, Grausman took a spot in a nonrefundable, pre-paid cooking class when his boss got called out of town. The teacher turned out to be none other than the formidable Beard, and 10 minutes into the class, Grausman found his calling. He quit his job, earned the grand diploma from Paris's Cordon Bleu and served as its ambassador for 15 years. In 1990, he started C-CAP as a way to turn at-risk youths on to the food service profession. Today, the acclaimed program

als." O'Connell is chef and co-owner of The Inn at Little Washington, located in Washington, Va., which received the first perfect score in the history of the Zagat rating system and consistently earns five Mobil diamonds, five AAA stars, and impassioned raves from reviewers.—M.M.



## N-B(am)-C!

The "B" in NBC just might stand for "Bam!" Superstar chef—and 1978 J&W graduate—Emeril Lagasse has brought his charisma and catchphrases to the peacock network's primetime lineup.

In the tradition of "Seinfeld," Lagasse essentially stars as himself on "Emeril," which debuted on Tuesday, September 25. The situation comedy revolves around Lagasse's struggle to balance his career as the host of a popular cable cooking series with his family life.

"It's pretty easy playing yourself," says Lagasse. "On the show I'm a chef who is passionate about food, cooking, and life—and of course, having lots of fun. It's not too far of a stretch."



The series was developed by the well known TV team of writer Linda Bloodworth and her husband, director Harry Thomason. The two are responsible for such primetime hits as "Designing Women" and "Evening Shade." Lagasse, an acting newcomer, is surrounded by an experienced supporting cast, including Robert Ulrich ("Spenser: For Hire") as his agent.

"We have a show featuring great food and the wonderfully charismatic Emeril who is surrounded by self-assured, termi-

nally-opinionated women," says Bloodworth, noting the predominantly female cast. "What's not to like?"

Recipes used by Lagasse during the course of the show can also be downloaded by logging on to [www.nbcmv.com](http://www.nbcmv.com).

"Emeril" airs Tuesday nights at 8 p.m. Lagasse also continues to host "Emeril Live" and "Essence of Emeril" on cable television's Food Network.—K. A.

## Must See TV... on the Food Network!

Stand back "Survivor"! Back off "Big Brother"...this fall Johnson & Wales debuted its very own reality show—"Cooking School Stories" on the Food Network. The first of this series of six, half-hour shows hit on Monday,

October 1, at 10:30 p.m.

So what did Johnson & Wales serve up for primetime audiences? Well, "Cooking School Stories" allowed viewers a glimpse into the life and times of J&W culinary students. With a dash of MTV's "Real World" seasoning thrown into the stew of daily trials and tribulations encountered by five students in Chef Adrian Barber's nine-day long international cuisine class, "Cooking School Stories" had viewers tuning in week after week.



While the series itself was shot at the Providence Campus, the students came from five very diverse backgrounds. Viewers got a cooking show that offered a taste of everything, including humor, camaraderie, a behind-the-scenes look at what it takes to make it as a chef, and great food.

"Cooking School Stories" was produced by Pie Town Productions for the Food Network. Pie Town is a veteran of reality programs—having produced everything from daily series to network specials for channels such as Lifetime, The Learning Channel, the Food Network and Home and Garden Television.

For those of you who missed it the first time around, be sure to keep checking your local TVFN listings for a second helping. We can guarantee you won't vote it off your "must see" list.—P.S.

## Alum Nets Wine Spectator Award

Jim Mayer '90 admits he's a shy guy. He nods in accord as Tom Land, his boss and co-owner of One-



Alumnus Jim Mayer's food nets Wine Spectator's attention.

Fish Two-Fish reveals, "The first two weeks Jim worked here, I didn't think he could talk."

But Land knew he could cook. Mayer's creativity perfectly suited the striking California-style, market-inspired restaurant perched on the end of Virginia Beach's Long Bay Pointe Marina. Now that talent is putting Mayer, who still prefers to let his food do the talking, in the limelight. And One Fish-Two Fish on the map.

Said *Wine Spectator* in its August 31 Restaurant Awards issue: "In a beach town, it can often be difficult to find serious dining options. In Virginia Beach, which benefits from the bounty of both the Chesapeake Bay and the Atlantic Ocean,

One Fish-Two Fish breaks the mold." The influential magazine not only bestowed its award of excellence on the

restaurant, but also showcased it along with high-profile establishments such as Philadelphia's Vetri and New York's Alain Ducasse.

Mayer's open kitchen also is spawning the next generation of culinarians. Among the many current J&W students on his staff is Destiny Respass '02. One night for a special, she concocted a salad of poached pears, crumbled Maytag blue cheese, toasted almonds, and currants in a port wine reduction vinaigrette over mesclun greens. It was so well-received,



it's now a regular offering. Listed on the menu as "Destiny's Salad," Mayer is more than happy to let her get the attention. —M. M.

## Michelangelo Meets Charleston

Long known as a cultural center, Charleston, S.C., is home to two annual arts festivals—Piccolo Spoleto and Spoleto USA—for 17 days every May. The events draw more than 125,000 visitors to see and hear more than 5,000 artists and performers in 700 presentations in 75 different venues. This year, Johnson & Wales University was a major player in Piccolo Spoleto with the South Carolina debut of J&W's Artist-in-Residence Enrico Garzilli's opera, "Michelangelo."

During the festivals, the city of Charleston was transformed

into an exhilarating celebration of performing, literary and visual arts. Piccolo Spoleto's traditional program offerings include visual arts exhibits, classical music, jazz, dance, theatre, poetry readings, children's activities, choral music, ethnic cultural presentations, crafts and film.

The John Hazen White School of Arts & Sciences, in conjunction with the Charleston Campus, sponsored two performances of excerpts and songs from "Michelangelo." Rich with memorable melodies and hypnotic rhythms, "Michelangelo" is a musical/vocal coming-of-age story that dramatizes how a young man's passion for art drives him to pursue his dream in spite of great opposition from his father. Directed by the world-renowned choreographer Robert Ivey and performed in Charleston's historic Footlight Players Theater, the opera featured a narrative by Garzilli himself with the leading roles performed by Brad Logan, a community service liaison for the Feinstein Community Service Center, as Michelangelo and Margaret Frazier, an adjunct faculty member, as Contessina, Michelangelo's love interest. Both Logan and Frazier are frequent performers throughout New England and both also have performed internationally. Additional roles in the Charleston production were filled by local actors and actresses from the community and the staff and faculty of the College of Charleston.

Seen by more than 200 people during the festival, both stagings received standing ovations and raves from the audiences.—C. P.

## Florida Draws an Ace as First Honorary Alumna

Although Teresa Ace is a home economics graduate of Florida State University, she credits Johnson & Wales University for her culinary arts teaching excellence. Having attended summer teacher training institutes for three years and serving as a teaching assistant this past summer, she gives much of the credit for her success to the Florida Campus of J&W. In recognition of her excellence as a ProStart teacher, Ace was named J&W's first honorary alumna at the Florida Restaurant Association's Salute to Excellence Luncheon held in July.

Ace has spent more than 20 years in the food service industry as a high school teacher (she taught a class called "Preserving Food for the Family" in which local farmers brought in produce to be preserved), as a dietary director of a nursing home, and as the proprietor of a catering business. She has been a teacher in the ProStart program for high school students for four years and was named the ProStart Teacher of the Year in 2000.

In praising Ace, her certificate naming her an honorary alumna reads in part: "Your commitment



Manuel Pimentel, senior vice president of student affairs at the Florida Campus (left) poses for a photo with Teresa Ace and Campus President Donald G. McGregor.

to pursuing continuing education in order to enhance your knowledge and your skills is commendable. Your students and the food service industry are the ultimate beneficiaries of your professionalism. You are an excellent role model for your students." What more could be said about a J&W alumna? —Rebecca Banks Zakin



## Business in Poland

Michael "Solli" Solinger '89 (front, shaved head and beard) posed for a photo in June at the new site of his Warsaw Tortilla Factory in Warsaw, Poland, with study abroad students and advisors from J&W's Larry Friedman International Center for Entrepreneurship. Solli told students about life in Poland and explained the finer points of doing business as an expatriot in the former communist nation.



# ACTIVITIES

## Viva Las Vegas

While there were no Elvis sightings, there was still plenty of fun to be had when Johnson & Wales hosted a reception at the Las Vegas MGM Grand Hotel. About 200 alumni and friends attended the event, held in conjunction with the American Culinary Federation's National Convention.



**From left:** Joyce Shelton, Rick Tarantino '94, executive director of advancement, and Dr. Winston Shelton, chairman of the board of Winston Industries, enjoy the evening. Winston Industries was the primary sponsor of the event.

**From left:** Restaurateur Dr. Gustav E. Mauler, Denise Mauler and Senior Vice President of Development Thomas L. Wright '82 catch up.



## Summer Pops 2001

More than 1,300 guests, friends and members of the Johnson & Wales family enjoyed masterworks performed by the Rhode Island Philharmonic Orchestra against a backdrop of the Providence skyline at sunset at this year's Fifth Annual Summer Pops in the City. The scholarship fund-raiser bathed the Downcity center in strains of Verdi, Tchaikovsky and Dvorak.



**Above:** Staging "The Pops" is a day-long production.



**Above:** Guests enjoyed an appealing selection of appetizers and hors d'oeuvres before the concert, prepared by J&W chefs.



**Left:** Faculty members Gail St. Jacques (left) and Donna Thomsen (right) visit with Lisa Schneider (center), daughter of Irving Schneider, vice president of the Providence Campus.

Chancellor Morris J.W. Gaebe cradles his granddaughter Sara, while his wife Audrey looks on.

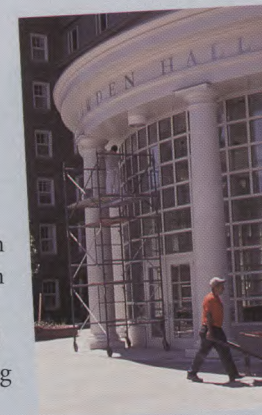


Fall 2001

# and EVENTS

## Snowden Hall Completed on Providence Campus

Work on the second phase of construction on Snowden Hall at Gaebe Commons moved furiously forward toward completion in time for the annual Summer Pops concert in late July. Workmen were finishing brickwork and landscaping literally hours before formal dedication ceremonies for the new 483-bed residence hall that also houses a dining hall in a spectacular glass atrium looking out toward the common.



**Left:** Construction workers doing final brickwork on courtyard. **Above:** Putting finishing touches on exterior of dining hall.



**Above:** University President Yena showing framed architectural rendering to Guy Snowden, University trustee, at the dedication of Snowden Hall.



**Below:** Interior of new dining facilities at Snowden Hall.



**Left and below:** Students moving into Snowden Hall during registration weekend.



## Sweet Home Chicago

Close to 200 J&W alumni and friends turned out for beer, barbecue and the blues as the University hosted its annual reception, held in conjunction with the National Restaurant Association's Restaurant Hotel-Motel Show. This year's event was decidedly different, with a new venue—Chicago's famed House of Blues—and a laid back attitude.



**From left:** Senior Vice President of Development Thomas L. Wright '82 welcomes Paul Kruzel '80 and Melissa Doolin '00.

**Front, from left:** Carol Hrab, Laura Wolfson '89, Linda Hrab '87 and Marc Bickham '88 enjoy the festivities with friends.



Las Vegas and Chicago photos by Kristen Adams; Pops photos by Constance Brown; Construction photos by Ed Pereira; Dedication photo by Constance Brown

J&W Magazine



*This year when you give thanks perhaps you'd like to do so with a meal that celebrates the diverse regions of our country. We have asked one chef instructor from each of the Johnson & Wales campuses to contribute a course representative of his or her area. Enjoy and happy Thanksgiving!*



# *A J&W Thanksgiving*

*Photography by Ron Manville* 🍁 *Food preparation by Steven Shipley*



## FIRST COURSE:

### *Soup and Salad* Donna Blanchard, Charleston Campus

#### Autumn Bisque

The classical definition of a "bisque" is a soup made with crustaceans, but I have titled this soup a bisque because it is a rather thick pureed soup finished with cream, which makes it similar to the traditional.



**Yield:** 12 six-ounce servings

- 1 butternut squash (approximately 2½ lb.)
- 2 sweet potatoes (approximately 1½ lb.)
- 1½ qt. chicken stock (fresh or canned)
- 2 tbs. sugar
- 1 acorn squash (approximately 2 lb.)
- 1 cup heavy cream
- salt to taste
- white pepper to taste
- 2 tsp. vanilla extract

*Note: Eight cups of fresh pumpkin could be substituted for the squashes.*

Peel and seed butternut squash and cut into one-inch cubes. Peel sweet potatoes and cut into one-inch cubes. Place butternut squash, potatoes, chicken stock and sugar in a four-quart soup pot. Cover and bring to simmer over high heat. Reduce to medium heat and continue to simmer until vegetables are fork tender (about 15 minutes).

Meanwhile, gouge the acorn squash in four or five places with a paring knife and place in the microwave on high for 10 minutes to soften. Cool squash, cut in half lengthwise, seed and scrape out flesh. When the cooked vegetables are tender, add the acorn squash to the soup pot and bring back to a simmer.

Remove soup from heat and purée in batches in a blender. (For advance preparation the soup can be cooled and refrigerated overnight at this point.)

Return the purée to a clean soup pot and reheat slowly over low to medium heat, stirring

frequently to prevent sticking.

When soup is just at a simmer add heavy cream; season with salt and white pepper if desired. Soup made with canned stock may not require salt. Reheat the soup gently and add vanilla just before serving in warmed bowls.

#### Caramelized Bacon and Spinach Salad

**Yield:** 12 servings

- 1 cup light brown sugar
- ¼ cup water
- 1 lb. thickly sliced bacon
- 2 lb. fresh spinach
- 3 cucumbers (approximately 2 lb.)
- ½ cup fresh lime juice (approximately 4 limes)
- ¼ cup extra virgin olive oil
- ¾ cup canola oil
- 2 tbs. honey
- salt and freshly ground black pepper to taste
- 6 oz. asiago or kassari cheese
- ¼ cup sesame seeds

Preheat oven to 350°F. Combine sugar and water in a small saucepan and bring to boil over medium heat. Continue to cook for about 5 minutes or until no steam is rising from the surface. (The idea is just to melt the sugar—not to brown it.)

Line a baking sheet with foil before placing the bacon slices on top. Coat each slice with the melted sugar, spooning it on smoothly. Bake the bacon for about 20–25 minutes or until crisp. Drain on rack and set aside.

Wash spinach in several changes of water and remove stems. Drain well and chill. Wash and peel cucumbers. Cut in half lengthwise and remove seeds with a spoon.

Cut cucumbers crosswise thinly into half-moon shapes. Chill.

Place lime juice and honey in a bowl and slowly whisk in extra virgin olive oil and canola oil to make the dressing. Season to taste with salt and pepper.

Shave cheese with a vegetable peeler into strips. Place sesame seeds in a small skillet and toast over medium heat stirring frequently.

Combine spinach and cucumbers in a bowl and toss. Add dressing and toss again. Adjust seasoning. Serve salad and top with cheese shavings and toasted sesame seeds.

## MAIN COURSE:

### *Turkey with Puerto Rican Flavors*

Patricia Wilson, Florida Campus

I recommend purchasing a fresh, organically fed turkey. The flavor is distinctly superior from the frozen, hormone-injected commercial birds. A 14-pound turkey will nicely serve 12 with leftovers for a sandwich the day after.

#### Rub:

- 6 cloves garlic, minced
- 1 tbs. powdered cumin
- 2 tbs. sea salt
- 2 tsp. black pepper
- 1 tsp. fresh thyme leaves
- 4 or 5 tbs. achiote (annatto) oil \*

*\*To make the achiote oil, gently heat 1 cup of olive oil. Add 4 tsp. achiote seeds and steep for 10 minutes. (Do not fry the seeds or the oil will become bitter.) The oil will become a bright red/orange shade. Strain.*

Mix the garlic with the spices. Add the achiote oil until it forms a paste. Rub the turkey with the spice rub and marinate overnight in the refrigerator. (In Puerto Rico, we make incisions in the turkey and push the rub into them as well.)



#### Ripe Plantain Stuffing

- 8 to 10 very ripe plantains
- 8 oz. butter
- ½ cup water
- 1 cup natural brown sugar
- 1 stick cinnamon
- ½ cup raisins
- ¼ cup gold rum

Plump the raisins in the rum. Peel and slice or cube the plantains. Melt the butter in a

skillet and saute the plantains. Add water, sugar, and cinnamon stick. Cook until the plantains are soft, about 25 minutes. Add the rum and raisins and cook for 10 minutes more. Slightly mash the plantains. Let cool. Fill the turkey cavity with the mixture and roast at 350°F.

## SIDE DISHES:

### *Mesa Verde Rice and Roasted Corn Custard with Smoky Tomato Vinaigrette* Christine Stamm, Denver Campus

#### Mesa Verde Rice

**Yield:** 10 four-ounce servings

- 1¾ qt. chicken stock, simmering by the time the rice is sautéed
- 2 fresh poblano chiles
- 3 oz. Spanish onion, peeled and cut into ¼" dice
- 2 cloves garlic, peeled, roughly chopped
- 2 oz. olive oil, light
- 1 qt. long-grain rice, uncooked (Basmati or Jasmine is excellent)
- 6 oz. wild mushrooms, cleaned and sliced, sautéed in 2 oz. butter
- 4 oz. pinenuts, toasted in a 350°F oven for 5–7 minutes
- 1 tbs. fresh flat leaf parsley, washed, stems removed, chopped fine
- kosher salt and freshly ground pepper to taste



Preheat oven to 350°F. Roast chiles over a gas flame of a burner until charred on all sides. If a gas burner is not available, rub the chiles with oil, place on a sheetpan and roast for 30–40 minutes or until the skin starts to blister. Once the peppers are charred or blistered, place into a plastic bag and close the top, letting them cool for 10 minutes. Remove peppers from the bag and rinse under cold running water until all skin is removed. Remove the stem and seeds from the chiles and discard.

In the bowl of a food processor, place the cleaned, roasted chiles, garlic, and onions. Cover and turn the food processor on high, slowly drizzling enough chicken stock into the food processor to help the ingredients purée to a smooth paste.

In a medium sauce pan, heat the oil over high heat. When hot, but not yet smoking, add

rice and coat with oil. Do not let brown. Add the puréed chile mixture to the rice and let simmer 2–3 minutes. Add the remaining hot stock to the rice mixture, heat to a simmer; add sautéed mushrooms and pinenuts. Cover tightly with a lid or with foil and place in a preheated oven to cook for 15–18 minutes. Before serving, adjust seasoning with salt and pepper, add chopped parsley, and fluff rice with a braising fork. Hold at a temperature of 140°F or above.

#### Roasted Corn Custard with Smoky Tomato Vinaigrette

While the preparation of this dish is lengthy, it is well worth the effort. The best part is that the entire custard can be prepared before the main Thanksgiving feast, requiring only slight warming before serving.

**Yield:** 10 four-ounce servings

#### Crust:

- 8 oz. all-purpose flour
- 4 oz. butter or shortening, cold
- 1 egg yolk
- ice water as needed
- 1 tsp. salt

#### Filling:

- 6 oz. leeks, white part, washed and diced fine
- 1 pint heavy cream
- 10 ears corn (preferably fresh), husked, rubbed with oil and roasted in 400°F oven until golden and caramelized—approximately 45 mins.—1 hour. Let cool, then cut kernels from ears and scrape ears with edge of knife to remove all pith. Reserve kernels and discard ears.

- 1 pinch nutmeg, freshly ground
- ½ tsp. fresh thyme, stems removed and discarded, leaves finely chopped
- salt and ground white pepper to taste
- 2 eggs plus one yolk, lightly beaten

#### Vinaigrette:

- 8 Roma tomatoes, grilled or smoked until skins begin to shrivel. Remove from heat and chill.
- 3 cloves garlic, roasted whole, with peels, in 350°F oven for 30 minutes. Remove and let cool. Peel, mince garlic.
- 2 tbs. lemon juice
- 1 tbs. fresh chervil, washed, stems removed and discarded, finely chopped
- 1 small shallot, peeled and minced fine
- ¼ cup light olive oil

To make filling: In a small saucepan add the diced leeks to the cream and bring to a simmer. Simmer gently until cream is reduced by half. Remove from heat and let cool. (Continue preparing dough or vinaigrette while cream is cooling.) Once cream mixture is below 40°F, preheat oven to 350°F. Combine remaining filling ingredients into the cream mixture and season to taste with salt and pepper. Keep chilled.

To make dough: Sift flour and salt into a mixing bowl. Break the shortening or butter into ½" pieces into the flour. Using a pastry cutter, work shortening or butter into flour until pieces have been well incorporated and are considerably smaller, turning the flour almost a pale yellow color. Add egg yolk and, using the pastry cutter, work into flour mixture. Add water as needed while mixing with pastry cutter, until dough begins to form and no more dry flour mixture remains. The finished dough should hold together when squeezed in hand and should have approximately the same moisture content as Play-Doh. Wrap tightly in plastic and keep in a cool place, allowing the dough to rest for 1½ hours.

Prepare an 8" straight-sided 1½" tart pan (with removable bottom) by wiping the sides with shortening. Cut a piece of parchment paper the exact size as the bottom of the pan and insert. Roll dough to a ¼" thickness and cut to the exact size of the bottom of the pan. Insert into the pan and keep cool.

To make vinaigrette: Peel and discard the skins of the tomatoes, cut tomatoes in half through the stem end and squeeze out (and discard) the seeds. Cut the tomato pulp into ¼" dice and place into a sieve to drain (some of juice may be retained to add to vinaigrette). Combine remaining ingredients with the diced tomatoes. Store covered at 40°F until just before serving.

To put it all together, pour creamed corn mixture into prepared tart pan (lined with parchment and dough), place on a sheetpan and into 350°F oven immediately. Bake until center is firm when pan is jiggled, or until a knife, inserted into center of custard, comes out clean. Remove tart from oven and let cool for 20 minutes. Remove from tart pan onto a serving platter, slice and serve topped, if desired, with smoky tomato vinaigrette.

## CONDIMENT

### *Spicy Pineapple-Ginger Chutney*

Steve Shipley, Providence Campus

**Yield:** 12 servings

- 6 tbs. sugar
- 1½ cup rice wine vinegar or white wine vinegar
- 1½ tbs. fresh ginger peeled and sliced into thin strips
- 3 15-oz. cans pineapple chunks, drained well
- 3 tbs. Red Jalapeno or Red Serrano chili seeded and cut into thin strips
- 3 tbs. fresh chives cut into 1" pieces



Heat sugar over medium high heat until sugar begins to brown. Carefully pour vinegar into sugar to stop browning. Add ginger, pineapple chunks and chile peppers. Bring to a boil and reduce to a simmer for 3 minutes stirring occasionally. Remove from heat and add chives. Stir, allow to cool. Refrigerate covered. (May be prepared 1 week in advance.)

## DESSERT

### White Chocolate Sweet Potato Cheesecake

Sydney Meers, Norfolk Campus



**Yield:** One cake of 12 servings

1½ lb. cream cheese  
1 cup granulated baking sugar  
4 eggs  
12 oz. crème fraîche\*  
1 lb. sweet potato; cooked, cooled and mashed  
3 oz. high-quality white chocolate  
1 oz. heavy cream  
1 oz. sweet whiskey or bourbon  
pie crust

\*Crème fraîche: Mix together 1 pt. sour cream, 1 cup heavy cream, 1/2 cup buttermilk, and 1 oz. ruby red grapefruit juice (not from concentrate). Let stand at room temperature for at least 24 hours.

Place cream cheese and sugar in the bowl of an electric mixer and cream together, making sure to scrape down the sides of the bowl. Beat in one egg at a time just until incorporated. On the lowest speed, stir in crème fraîche just until blended. Add mashed sweet potato and stir until blended.

Melt white chocolate and heavy cream together. Let cool and then add to batter with whiskey.

Pour batter into lined spring form pan. Bake at 325°F on a sheet pan with 1/4" of water in it. Bake until center just begins to spring back and the sides are starting to rise. Do not overbake, this should be a nice creamy cheesecake, not a dense New York-style.

## WINE SELECTIONS

Ed Korry, Providence Campus

### With the Autumn Bisque

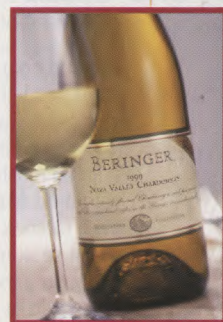
One certainly could serve an oaky chardonnay such as Toasted Head (\$12–15) or Beringer's Chardonnay (\$20–25) from Napa to complement the creamy richness of the bisque. As an alternative, I would recommend an off-dry Riesling Auslese (\$25–40) that has both the richness and sweetness to match the sweet potato and acorn squash flavors. I would also strongly recommend the "Eroica" Riesling (\$20–25) from Washington State, which is the result of a joint venture between Chateau Ste. Michelle and the great German producer Dr. Loosens.

### With the Caramelized Bacon and Spinach Salad

I would suggest either a California Chenin Blanc such as Dry Creek Vineyards (\$8–10) from Sonoma or a Vouvray from the Loire Valley in France. Chenin Blanc, when well made, has wonderful acidity making it a very food friendly pairing but also is frequently made with some sweetness left in the wine that would give a contrast to the smoky nature of the bacon and the hint of bitterness of the spinach. For a lower end Vouvray that is quite delicious there is Chateau de Montfort (\$10–13), and if you want to see how good a Vouvray can be, try one produced by Huet (\$25–35).

### With the Turkey with Puerto Rican Flavors

For the main course, there are a number of possibilities. For those wanting a white wine, by all means serve a Chardonnay, and for a spectacular American example try Mer Soleil (\$35–40). For the more adventurous, there are wonderful wines made with the Viognier grape variety. There is an interesting one from Virginia that I have enjoyed thoroughly from



Horton Winery (\$18–24). There are also expensive but very tasty Viogniers from the northern Rhone appellations in France of Chateau Grillet (\$60–75) and

Condrieu (\$35–60), which will set you back a little but are a great alternative and change of pace. Make sure that the vintage is recent as most Viogniers do not age well.

For red wine lovers, try a Valdeguie—which used to be called Gamay Beaujolais—from California. JLoehr from Monterey produces a light, bright, fruity Valdeguie (\$7–10) that would pair as well as a Nouveau Beaujolais made famous by Georges DuBoeuf (\$7–9) of the Beaujolais region of Burgundy. The Nouveau is released the third Thursday of November just in time for Thanksgiving.

I enjoy a good Pinot Noir or Zinfandel when I prepare a turkey dinner. For Pinot Noir, I prefer those from Oregon such as Panther Creek (\$18–25), Rex Hill (\$20–25), or King Estate (\$20–25) to name but a few and there's nothing like a spicy and zesty Zinfandel from Rabbit Ridge (\$17–20) or Ravenswood (\$12–14) of Sonoma with turkey. It's got the spice to match this turkey recipe and accompaniments.



### With the White Chocolate Sweet Potato Cheesecake

The dessert calls for a number of choices but the key to any of them is to have a wine that is sweeter than the dessert and, in this case, the richness. I would suggest Andy Quady's Essencia (\$25), an orange Muscat, or a Muscat de Beaume de Venises (\$18–20) from France. Another thought leads one to a tawny port from Portugal or a Muscat liqueur from Australia or South Africa. Definitely a most satisfying way to finish the meal. And don't forget that for dessert wines, you can pour half the amount (3 oz.) you would normally pour. ■

Wine photos courtesy Beringer and King Estate; Business meeting photo © PhotoDisc

# Diversity in the Workforce

*The humane—and the financial—imperatives that make multiculturalism a business reality.*

By Cathy Sengel



Whether adopted as the enlightened stepchild of affirmative action, or recognized for the economic benefits cultural variety brings to the market, the push for diversity, the need to recruit a broad ethnic mix—especially into management levels—has become a corporate imperative.

"It's not a social experiment, it's an economic reality," says Gerry Fernandez '86 HDR'96 president of the Multicultural Foodservice and Hospitality Alliance (MFHA). "It behooves everybody to begin to make progress toward diversity because it makes you more competitive, better able to attract people from all areas. You provide a more quality, holistic experience for everyone if they are in a diverse environment."

After stints as cook, chef, restaurateur, and, later, manager at General Mills, Fernandez, an African American, is an expert on the topic. MFHA, the organization he incorporat-

ed in 1997, is what he calls "the industrial multicultural yellow pages." Recognizing that companies need help to fold multicultural thinking into their business plans, Fernandez put together a team of minorities with a realistic approach to championing diversity. The Alliance helps a company identify its needs; find the necessary workforce and train it; market and sell the company's product to the changing consumer; and make the business a good community partner that works well with minority-owned businesses.

There is a substantial market for MFHA's mission. Full-page "diversity" ads sponsored by companies like viacom.com in the *New York Times* rally followers to minority trade shows and career conferences. Diversity as a term and a topic is the firebrand of a movement that now commands key space in company training manuals and discussion at all corporate levels. It is both a wake-up call and a bottom-line mandate, says



Fernandez. To have a competitive edge in tomorrow's markets, companies today can't afford not to embrace change.

## Show Me the Money

In speaking engagements around the country, Fernandez likes to pull out three one-dollar bills to underscore his point that corporate diversity is a financial imperative. "One dollar came from a white consumer, one dollar came from an Hispanic consumer and one dollar came from a black consumer. Tell me which is which," he challenges the audience. "Tell me if you care. Tell me which one you can do without, because if you don't have a strategy to get to them, you're leaving money on the table."

Finding the most effective way to sell a product, service or brand to any customer is vital for a company to stay competitive. The fastest, most direct link to understanding how to reach a market is to hire employees who can identify with the needs and wants of that particular market. Different cultures have different languages, values and sensitivities. People are most comfortable with what they know. Companies that have an insider's perspective of that knowledge have the advantage.

Fernandez uses the hospitality industry as an example of

that edge: Hotels need to create a sense of home and comfort that includes amenities for every ethnicity. If an African American couple is paying \$450 a night for a room at a posh Chicago hotel and there isn't a barber that knows how to cut his hair, and she can't find makeup or nylons in her skin tone, chances are good they'll go up the street to the hotel that provides free limo service to Michael Jordan's barber and has *Ebony* and *Black Enterprise* magazines on the news stand, he states.

"You've got to make sure everyone gets the same value for their dollar," he says. "To do that, you have to have people in your company who know and understand everyone's needs." Hiring employees who know the issues, tastes and nuances of native nations is "taking diversity and leveraging that rich bottom line to the good of the company."

## The Food Chain

That line of thinking isn't new to Bryant Currie '94. One of the founding members of the Society Organized Against Racism, Currie is operations director for Sodexo Education Services at Texas Christian University in Ft. Worth, Texas. Currie says he sees more diversity in the food service industry

than perhaps in any other and especially at the mid-management level.

When Currie took his job two years ago, upper management was entirely white male in a university where 90 percent of the staff were minorities.

"I can imagine how it was before I came and all the issues the management and staff had to deal with," he says. "If they don't understand the term 'diversity,' they don't understand the issues, and they're not going to understand the problems. Now that's totally shaken up. In a diverse environment, when you have a diverse team, you find it's easier to work, easier to get things done more quickly, and your employees tend to be more at ease."

Today, Currie's general manager is Hispanic, black females manage his two largest dining halls, a black male is in charge of another dining hall and a white female still another. He also hired a black female executive chef. "I've got very results-oriented employees, but they're all very diverse," he says. "I've had employees who speak English as a second language, but can speak to my general manager, and I know I don't have the problems that they had two years ago. We have a 50 percent Hispanic population and 50 percent of them only speak some

English. We have to find employees who can communicate, and market to their needs in their language."

Currie notes it would be "devastating" for big companies like General Mills or Sodexo, with sites nationwide, not to have a diverse management team because their employees are diverse and their customers value diverse services.

"Whether or not they are doing it for the right reasons, [corporations] are doing it out of necessity," he says. "They're finding that without a diverse management staff cohesiveness doesn't happen."

Some corporations are quicker than others to get that message. Maurice Jones '94, an accounts specialist with Citibank/Citicorp, was formerly employed by Chase. "You just knew they respected everybody no matter what religion, no matter what sexuality, no matter what disabilities," Jones says. Chase employees annually took part in a two-day diversity class. He recalls a training skit where blacks, whites, Cherokees, gays and lepers were portrayed and viewers were asked to determine what struggles each might encounter in life. "That taught us all some important lessons, because we really learned to relate," Jones says. "In comparison, Citibank has a long way to go."

## Making it All Work by All Working Together

Diversity is more than a vision for ARAMARK executive chef Lisa O'Connor '90, it's her key to catering to the masses. In her kitchen at the heart of the sprawling complex of auditoriums, banquet halls and meeting spaces of the Hynes Convention Center in Boston, she manages a staff of 35, that can swell with as many as 50 additional employees if the occasion demands. In a pinched service labor market, help often comes from within Boston's immigrant population. In O'Connor's kitchen, that breaks down mostly to Mexicans, Guatemalans, El Salvadoreans, a few Dominicans and a crusty veteran Navy cook.

"When I first started here, I didn't understand the cultural differences between the countries," she admits frankly. "You might have someone from Mexico who would not work next to someone from Guatemala or a Salvadorean not working next to someone from the Dominican Republic. And there'd be all this friction." Political prides and prejudices were undermining the work flow. The transformation was neither easy nor automatic. "It really took a long time for me to get through to everybody: 'I respect where you're from and I want to learn from you, but I need this work done and you've got to take your cultural differences and

leave them at the door.'"

The change is dramatic. Where once groups would divide and scatter to eat lunch separately, all now regularly sit down together at the same table. Handed the diversity other companies struggle to incorporate, O'Connor's approach is as familial as it is managerial. She understands what diversity means in her kitchen and now knows what it takes to create a caring community that works to everyone's advantage.

The challenge is to communicate, educate and support. The skillet is often the pot that melts ethnic barriers. She encourages her staff to make foods from their native countries for everyone to sample. "I'll say, 'Cook us something from your country today. I'm really interested in what people in your country eat.' The Guatemalans make their tamales differently than the Mexicans who might make their rice a different way." When everyone samples everyone else's cooking, it opens eyes to other cultures. Efforts are an early indication of skill levels as well as a way to encourage intermingling—a first step to building mutual respect.

"Isolation is the biggest 'no' factor in here. I try to pair new people with a buddy—at least for the first couple of weeks," O'Connor says. "I ask a lot of people who've been here a little longer. I ask them to step up and be leaders. Extend a friendly hand. 'You may have your differences, but we need their



Lisa O'Connor (right) works one-on-one at some point with everyone in her kitchen.

help. I need their help. You're going to need their help. Don't think of him as a Mexican or a Guatemalan. Think of him as someone who's helping you in this kitchen. You may make a new friend," she challenges her staff.

As a minority herself in a male-dominated industry, O'Connor knows what it feels like to be on the losing end of discrimination. The first female executive chef (or even sous chef) in the Stadiums and Parks division of ARAMARK, she recalls the day she was rejected for a chef's job in one South Carolina establishment where management was pointedly gender biased. "It gets too hot for those boys in the kitchen some days. Wouldn't you rather work out front in the air conditioning and be a waitress?" she recalls being told by the owner.

The Georgia native quickly seized the opportunity to be a pioneering female in the multinational

ARAMARK network. She decided early in her career to help promote women within the business, she says. In her off hours, she works with groups who explore issues of women in the kitchen. It is a timely subject. About 80 percent of her staff is female, a quotient that has to do more with the diverse cultural landscape of the area and the available labor pool than personal preference. "This is what the workforce in this industry is right now. Kids who are graduating from [cooking] school are going to be sous chefs or chefs, so there's no middle-level employees. And these folks that are coming into this country right now are making up that middle workforce and you have to train them."

O'Connor empathizes with her staff. She knows that for a new employee, everything is intimidating. Punching a clock, finding uniforms, even finding the bathroom can cause anxiety. She works at making them comfortable in their new setting to give them a sense of security they may not have encountered elsewhere.

On quieter days O'Connor tries to educate, searching out and using cookbooks in native languages, posters of food and photos from magazines. To some she offers her textbooks from Johnson & Wales. For others her efforts come closer to social work. "Some days it's a soap opera. It's getting phone calls from insurance agents or helping people with housing. I try to keep a separation with person-

al life, but if they feel comfortable enough to open up to me then I'm going to try to offer something to comfort them, even if it's just to give them a hug," she says. "They know that we're trying together."

A chef's instinct to create a pleasing experience, and past work in kitchens where a family atmosphere bridged cultural differences, are her ingredients to harmony. "I try to be patient," she says. "I have to remember that I didn't learn this stuff overnight. They get frustrated with me some times. I have a problem trying to make tortillas. I just can't get it. They laugh and say 'It's so easy.' And the tables are turned."

The majority of the staff in the kitchens at the Hynes Convention Center in Boston are women, most from Hispanic backgrounds.



Her genuine appreciation for her employees' skills allows them to express their creativity and take pride in their work. They take photographs of themselves at work to send home to their relatives. They proudly bring their families in to tour their workplace. Some have been in the Hynes kitchens as many as seven years.

"If I can keep someone a year, that's showing that they like it here. It means they're comfortable," O'Connor believes. "There are so many places in Boston where if they get wind that you have a really good employee, they'll try anything to get them. It's cutthroat sometimes."

"We don't show them these things to try to say 'Don't ever leave us.' If they do, it's a compliment. It means I've succeeded on my own personal level to make this person a part of the capable workforce able to work in another American-style kitchen. I may cry a little to lose them, but it's a compliment."

In O'Connor's kitchen, her employees know that their languages and cultures are not going to be put on a back burner. They are a valuable part of an environment that brings broader perspective, a sense of inclusion and global variety to the table.

"It's always a mixed bag of things we're offering. When we serve chips and salsa, we make the salsa. We've got the official source," O'Connor says with a proud smile. "I'm the luckiest person around. It's a culturally diverse kitchen. It all works."

O'Connor photos by Shawn Patrick Ouellette



## Full Speed Ahead

The next challenge for the diversity movement will be in how companies promote minorities into higher executive levels; in how big businesses feed smaller businesses and foster diversity within the community; in the number of minorities who own businesses and in the way diverse funds play a role in shaping the world's biggest corporations.

"When the people in middle management are ready to move on to bigger and better things, the test will come," says Currie. "Right now baby boomers are the middle managers making operations run." The test will come in 10 or 15 years when those middle managers are older, more experienced, available and ready to take on more authority.

"There are bigger companies that are already channeling talent in that direction. ARAMARK, for one, has an aggressive initiative to get more minorities into the upper echelons of management," Currie notes. AVAYA Communications Inc., a spinoff of Lucent Technologies, does as well. Kurt Walters '00 is working as a financial analyst for AVAYA. Walters works with a management team that includes six women and three African Americans. AVAYA adheres to all of the same policies on diversity as Lucent, which ranks number nine of the Fortune 500 list of top minority employers. "That awareness has been instilled in [Lucent] since AT&T. Our vice president of sales is a 40-year-old African American," Walters notes.

As another example of corporations that are making diversity a way of business, Fernandez points to the Dardin Restaurant group that includes Red Lobster, Olive Garden, Bahama Breeze, and Smoky Bones, and its board of directors. Four of its seven-member outside board are minorities. The president of Red Lobster is an Hispanic and their CFO is an African American. More importantly, he says, if you visit the company's Web site you see the faces of people of color. It sends a message that minorities are welcome.

But, admits Currie, "it takes an effort to hire at those levels. It takes somebody to be brave in those companies to do such a thing."

## Still a Way to Go

One defense commonly heard from still white-dominated companies is that the qualified pool of minority job applicants doesn't exist in their fields. A visionary industry will have to find short cuts to fill the gaps in the talent level. Companies can come up with strategies to attract talent and fast-track that talent.

"Women are the best example," Fernandez points out. "Did women all of a sudden become qualified overnight? Ten

or 15 years ago women started to show up in senior leadership positions in corporate America. Did God somehow come out of the sky and give them the other half of the intelligence that he forgot to give them earlier on?" he asks facetiously.

It was women's organizations, not divine intervention, that drew attention to the low numbers of women in management. Once companies discovered that women often surpassed entrenched executives in getting results, women became a sought-after commodity, much the way other ethnic groups are beginning to move to the forefront today.

To companies reluctant to invest in the wealth diversity brings to the business environment and the bargaining table, Fernandez says the changing face of business is here to stay. It's going to get more diverse. It's happening more quickly. "It's like the Internet. It's not waiting for you. You can be the biggest redneck in the world. You can be anti-women, you can be anti-disabilities, you can be anti-anything. We can show you why that's not a smart business strategy for your business. You say you can't afford it?" Fernandez says. "I say, 'How can you not afford it?'" ■

## Beyond the economics

"The 'corporate house' of the next century will be made up of people of all different ethnic groups. Diversity is recognized as an inevitable strategy for meeting the ever-changing demographics of society," forecasts Larry Rice, dean of academic affairs at the Florida Campus and a national expert in community building.

In a recent interview, Rice talked about taking diversity beyond the bottom line. While he concedes that diversity is important financially, he hopes corporations will see other benefits as well. "It makes sound business sense to see diversity as an opportunity. The next step, though, is to move from that to building unity."

Rice explains that many who speak of diversity emphasize the differences among people—a harmful perspective. It translates, he says, to mere tolerance. "We will tolerate you—we don't like it, but we'll put up with it." Instead, he says, companies should view diversity as "variety."

"When you define diversity as variety, the values associated with it are the values of respect, honor and sharing and caring," he says. "These are the things that people don't like to talk about in industry. People don't promote love. That's a bad word to say now. It seems that it's become more of a pejorative term, but that's really what building relationships is all about. And when people are managing, 80 percent of anyone's given job in management is based upon building relationships."

"Once you've reached that point where you understand variety and you appreciate variety and you define diversity as variety rather than difference, people are able to share and appreciate the variety of different perspectives and different races and different religions and backgrounds within an organization. And when that happens, it's time to move forward towards building unity because we're able to work with a more singular perspective. We're all able to agree. We're able to start building a common ground of oneness within an organization and the end product will be a community—an inclusive community."

## Casting off ties and cruising the

# CARIBBEAN

*Through regular updates, collected here, Carlene Grossi '94 shares with J&W Magazine her family's adventures on the open seas*

*Photos by the Grossi family*

## We wanted to do it.

We thought it would be "really wild" to do it. We just didn't know if we could do it. The "it" being cruising the Caribbean for a year or two or three or until it was time to go home.

We had many, many questions. What do we do with our house, furniture and stuff? What do we do without it? Where do we get the money? To answer these questions we started talking to the people we met that had done it. We read as much as we could and we continued to ask questions. After a while the questions lessened and we were just left with the exciting prospect of sailing off into the wild blue yonder.

We decided we would leave November 2000, after the hurricane season. This would give us about 17 months to prepare. We charted and plotted together. My husband's jobs would be to equip and prepare the boat. My jobs were to take care of finances, provisions, getting rid of our stuff and home schooling our 14-year-old daughter.

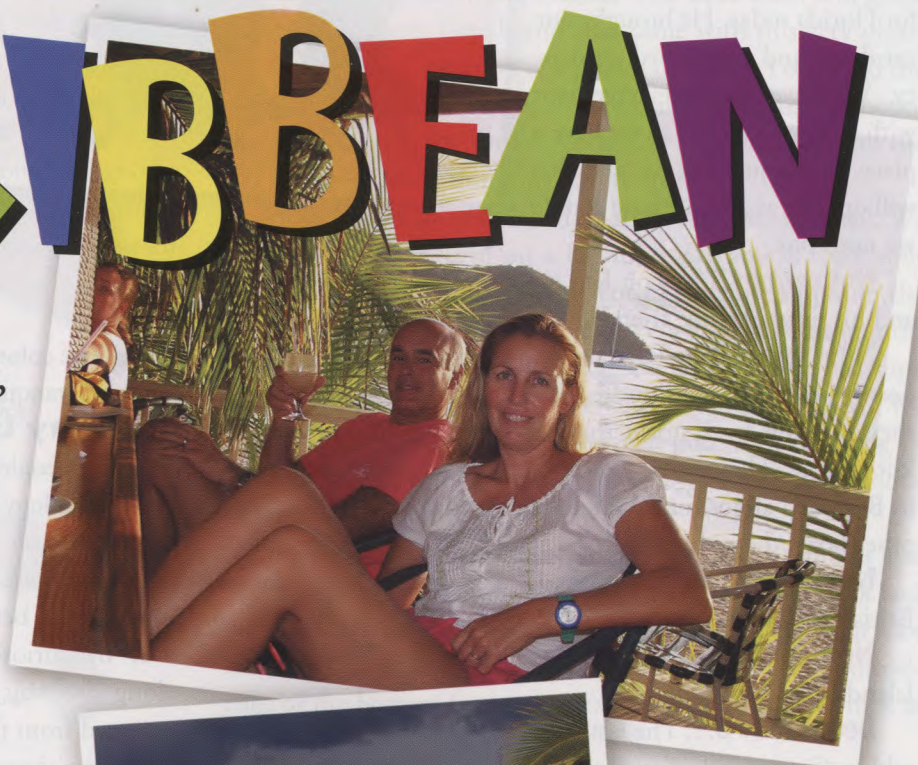
We looked at the whole experience as cashing it all in and taking a very long vacation. We reasoned the worst-case scenario would be that if things didn't work we would just head

home and start all over again.

We put our house [in Rhode Island] on the market May 26, 1999, and moved into

an apartment on November 15, 1999. As of September 12, 2000, almost all our furniture was sold. At the 12-month countdown I started buying and stowing away Necco Valentine Hearts, jellybeans, Mallo Pumpkins, all our favorite holiday candies so we could still keep our holidays somewhat. I began a quest to stock up on canned crab, tuna, turkey, ham, pepperoni and sausage sticks. We anticipate buying fresh local fish and I recently started ordering from a mail-order meat business. Hopefully we can continue to place and receive orders at various marinas in the Caribbean. I guess we shall soon find out.

**September 24th...** It's the two-month countdown until departure time. Up until this time we have been making lists and buying, to be perfectly honest, thousands of dollars of boat equipment. Roughly about \$20,000 to transform the boat from a pleasure craft used in the summers and on week-





ends to a self-contained ocean-going vessel. This of course was spent over almost a two-year period.

Also, my husband, Lou, left for Florida today. He brought our car down and established residency. We have a rental agreement with a friend's condo so we have a place to stay just in case, and that will operate as a home base should we need one.

**November 1...** Lou leaves Rhode Island with the boat and his crew of three friends.

**November 5...** The boat and crew arrive in Bermuda in need of repairs. Two hundred miles off the coast of Newport they were hit by a storm that brought 20-foot seas and 50-knot winds. They were hit from stern by a rogue wave. Stayed in Bermuda almost one week to effect repairs. There are many other boats there that made the same trip undergoing repairs.

**November 10...** Lou and crew depart Bermuda for British Virgin Islands.

**November 18...** Arrive Jost Van Dyke, British Virgin Islands; the crew departs.

**December 6...** The last two months of my life have been a blur. Getting rid of stuff was the hardest part. One has no idea how much stuff they accumulate until it is time to get rid of it. Saying goodbye to relatives and friends is sad because I know deep down I may never see some of them again and they were really beautiful people.

**January...** Well I am finally [in the Caribbean] and we are all together. It is more beautiful than I ever could have imagined. The reality that we will be here for as long as we want has not set in yet. In the last few days I have swum and snorkeled more than I have in the past eight years.

After a few days we left St. Thomas and sailed over to Great St. James Island. The water was so clear. At a depth of 23 feet we could see the bottom. We rushed to put our snorkel gear on to go exploring. As I am sitting on the transom of the boat ready to jump in a big black fish swims over to me. I immediately thought it was a shark. My husband, Lou, and cousin, Arthur, took one look and dispelled my shark theory. They also went crazy with the fishing gear to try and catch it. Fortunately the fish knew better and swam away.

The next day we set sail for Tortola, BVI. On the way over we saw a sea turtle swimming along side the boat. It was such a thrill to see it in the wild. We arrived in Cane Garden Bay. Pulling into Cane Garden Bay was like entering a scene out of a tropical movie setting. The beaches were white and powdery, pastel colored buildings poked out between the palm trees and the aquamarine-colored water gently rolled up against the



shore. The colors, the sun, the warm trade winds, the peacefulness and tranquility mesmerized me. I feel so free, so peaceful.

**January 13...** Today we went into a rainforest. We were the only people there. It was an eerie feeling. Lou, who used to be a biology teacher, gave us a wonderful tour, explaining and examining all these mysterious new life forms that we only see on books or on the educational channel on television. Our fears of being alone in a strange, exotic place were taken over by curiosity and wonder—seeing other people twice along the way was also comforting. A few hours later we emerged from the damp, dark forest into sunlight.

It was time to move on, next stop Virgin Gorda. [After that, we were on] to St. Martin. The trip is approximately 80 miles, which meant my first night sail. I was a little nervous, but what choice did I have. As it turned out I had nothing to fear. I was afraid of being in total darkness, surrounded by black. Even though the moon poked in and out of the clouds there was enough light that I could see the water and around on the boat. It was a little rough. (Three seasickness pills and a roll of ginger cookies in 25 hours got me through with minimal queasiness.) We hit three squalls and sailed in 10-foot seas with 25- to 35-knot winds for the better part of the night.

**February 17...** We arrived in Dominica after a white-knuckle sail under the vibrant colors of a tropical rainbow, which guided us into Prince Rupert Bay. As stated in a cruising guide, the locals were a “friendly, curious people” and it didn’t take long for us to find this out. Men with catchy names like Lucky, Macaroni and Spaghetti rode out to greet us in colorful outboard motor boats. We were offered a variety of tours, produce, ice, rubbish removal and just about any service a cruiser could need. In our approximately two-mile entrance into Prince Rupert Bay we were greeted time after time with the familiar phrase “Welcome to Dominica,” and it became really important to us not to run any of these local entrepreneurs over.

The next morning we began what would be a seven-hour tour of the island. Our guide was a man named Winston. He

has been a tour guide for 33 years and I must say our tour afforded me one of the most awesome, interesting days of my life. We visited plantations, a Carib Indian reservation, secluded beaches, a red rock formation that is beyond description, rain forests, water falls, towns, cities, villages and we even stopped at a supermarket. We sampled local fruits and drinks. I felt like I was on a National Geographic tour. The vibrant colors, the exotic smells and the tropical sights became etched

in my memory. Of all the tours and adventures we have had this past year while cruising the Caribbean, Winston’s tour was by far my favorite.

We sailed down to Roseau to pick up some mail we had forwarded to the Anchorage Hotel. A one-night stop became a nine-day stay as we waited and waited and waited for our overnight package to arrive. What does one do when they have nine more days in Dominica? We rode the buses. For one EC—or roughly 37 cents U.S.—you can pretty much go anywhere on the southern part of the island and so we did. I loved taking the bus into Roseau and walking around. Besides checking for my mail, I visited the fresh produce market and bargained with the ladies. My best deal was six grapefruits for one EC. I visited the bread van for fresh bread and coconut cakes. I became a regular at the Internet café and book exchange. I got to know people. I met a group of Americans that called themselves ex-pats and lived on the island. It got to the point that wherever I went I would run into someone I knew. It felt kind of good, like I was home.

Another time we rode a bus to Soufriere and then onto Scotts Head where we found two incredible treasures. One, a beautiful beach for snorkeling and another, a new friend named Joseph who invited us to visit his spice farm. Joseph taught us all about nutmeg, cocoa, cinnamon and vanilla. We picked nutmeg and were treated to a whole bundle of local spices to take with us. Before we left Joseph took us to his home for some freshly made passion fruit juice. What a day—it’s the kind fond memories are made of and lifelong friendships are created out of.

**April 28...** We stopped at a little cay off the coast of Fajardo, Puerto Rico, called Caco Cay. This little cay appeared to be an oasis. It was a lovely introduction to Puerto Rico. Caco Cay is an uninhabited, picturesque Caribbean island. It has characteristically white beaches with aqua water and green vegetation ashore. One bonus that came with this very pleasant stop was the company of a pod of dolphins. I observed the dolphins like clockwork in the morning and late afternoon, probably trolling for a meal. Caco Cay adds credibility to the old adage “the best things in life are free.”

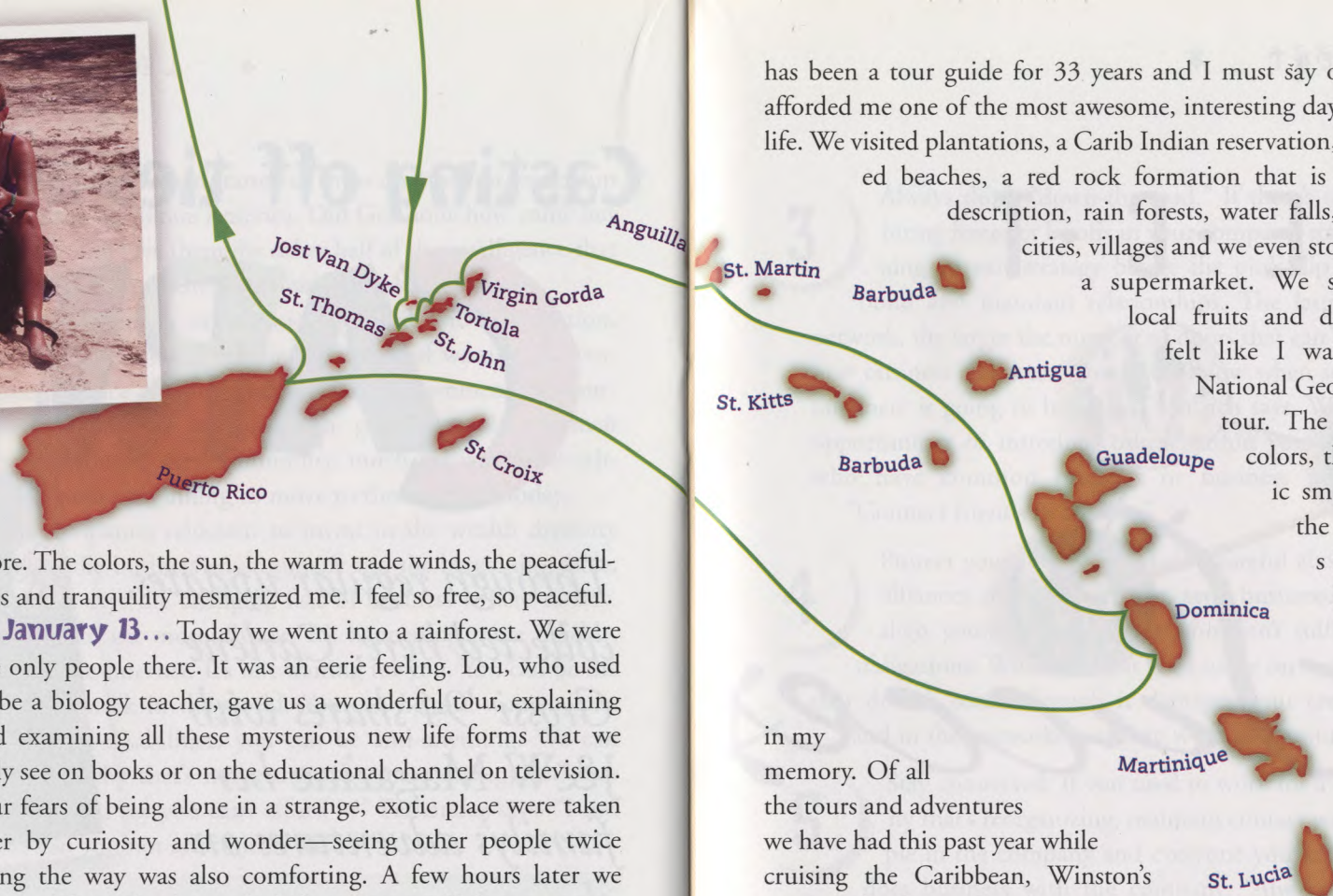
From Caco Cay to San Juan Harbor was a 40-mile sail. We left at the end of April on a beautiful day and did not spot another boat until a pilot boat escorting a cruise ship into the harbor called to us from the horizon. Having spent six months in the Caribbean, island hopping, the Puerto Rico coastline appeared like a city out of the future, alive and busy. We entered a large, very busy commercial port with dredging in progress, cruise ships, freighters, a sailing school and various other vessels.

We soon learned that at N 18 degrees, 27.53 minutes and W 66 degrees, 5.57 minutes a 30-foot sail boat had sunk and our chain was securely wedged under its keel. Luckily our nice neighbors came to our rescue with their dive gear and knowledge of the bottom freeing us. It’s always good to have luck at sea.

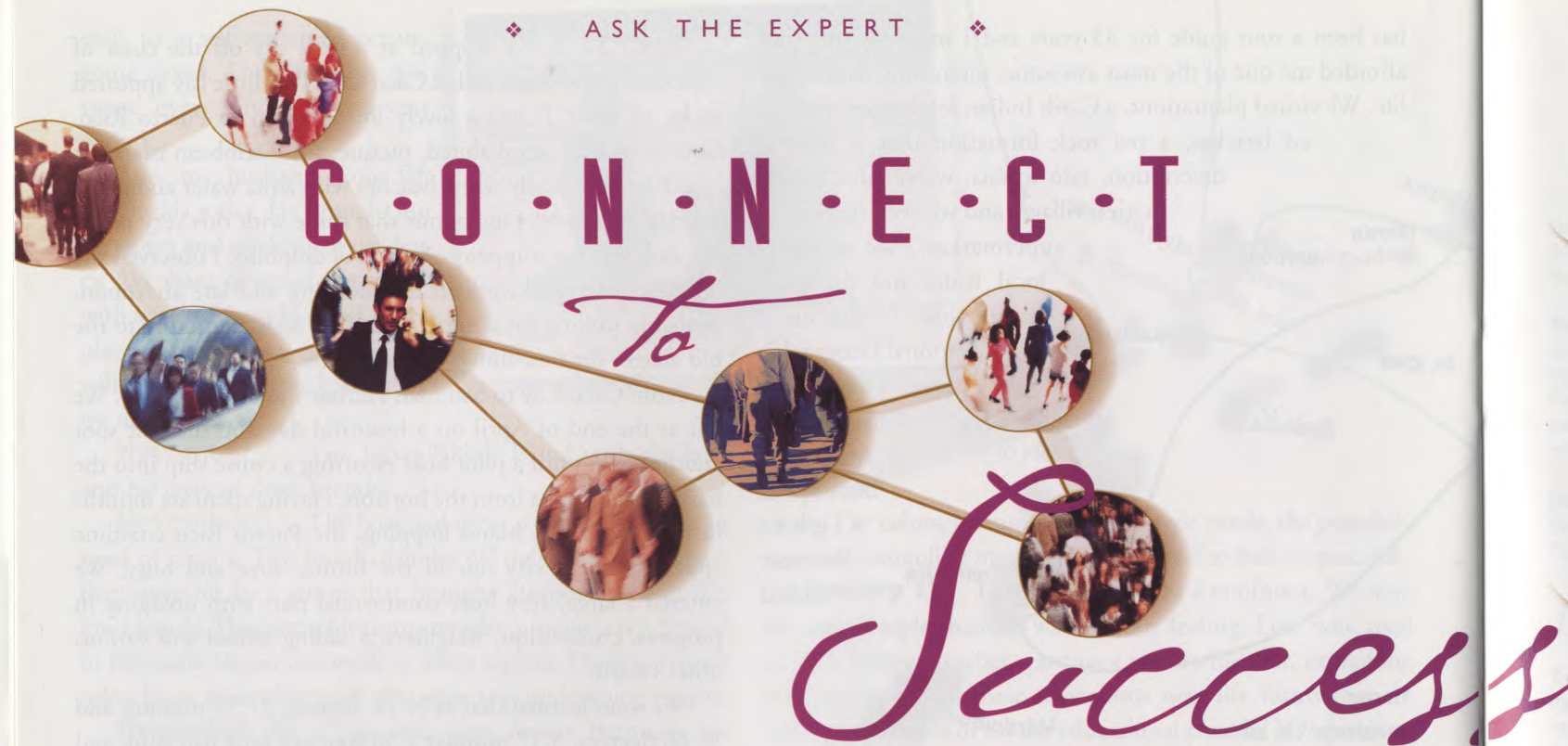
**May 2001...** I came to [the Caribbean] to live aboard a boat. I may not have always had enough water to take a long shower, or enough electricity to sit at my computer for hours but I found peace of mind, I found myself and I found so many brave, good, free spirited people that live lives that others can only dream about. For those that dream, please know you can make your dreams come true, whatever they may be. Look forward and don’t turn back and in the process you will find more than you could have imagined.

What next? Not really sure yet, definitely more writing that is for sure and as I have always told my husband and daughter, everyday is an adventure when you are a Grossi.

*The Grossi family returned to the United States on Memorial Day 2001 after almost seven months at sea. They have settled for the time being in Naples, Florida, but new travels may be just over the horizon.* ■







By Cathy Sengel

IN A WORLD of corporate downsizing and industry downturns, survival can often depend on whom you know as much as what you know. You've got to make contacts and preserve connections. **Network.** That's the message David Aldrich '78, a customer service and hospitality consultant, carries to any open ear.

ALDRICH, AN AFFABLE GUY who will cross a parking lot to introduce himself to a potential acquaintance, puts what he preaches into practice. The day after he decided to walk away from a business merger with a dot-com that "went south," he made a call within his networking sphere and signed a contract for a new job. When unemployment threatens, the chaos inherent in change can lead to crisis or opportunity, he stresses. The best way to turn the dilemma into an advantage is to tap as wide a range of resources as possible—resources cultivated through networking.

"Ninety percent of people's job search successes are directly related to networking," Aldrich says. Making first contacts about jobs by phone to company representatives who don't know you and whom you don't know, is an unpleasant alternative. "It's hard to do 'cold calls.' They're awkward, debilitating, humiliating, depressing, discouraging and just plain not fun. All you hear is 'No.' 'No.' 'No,'" he adds. "It's so much easier and more effective when you can connect in person because you've had a ref-

erence from someone who had enough confidence in you to recommend you."

So how to go about it? Aldrich happily offers tips:

**1** Take the initiative to introduce yourself to others. Remember that you are your own best asset. Use every opportunity to make new contacts. "It takes me two seconds to say hello to someone and a few seconds more to size up whether this is someone who I do or don't want to cultivate as a future relationship. One of my best contacts was made in an elevator traveling at a conference. We were alone and I introduced myself."

**2** "Follow up. Follow up. Follow up," Aldrich urges. Don't expect a simple introduction to have any lasting value as a possible future connection. Should you meet someone who makes an impression, send a note, fire off a quick e-mail, or call and arrange a meeting—let him know you recognize his talents and would value his advice and possible future collaboration.

**3** Always think "down-the-road." If there's talk of a hiring freeze or layoffs in your company, start planning an exit strategy before the pink slip arrives. Build and maintain relationships. The larger your network, the larger the number of doors that can open to new business alliances. "You never know when someone out there is going to help you," Aldrich says. Watch for opportunities to introduce others within your network who have common interests or business prospects. "Connect friends to friends."

**4** Protect your network by being careful about your alliances and to whom you send business. "Don't align yourself with others who don't fulfill their obligations. When you put your name on a reference that doesn't come through it damages your credibility and in the networking sphere word gets around."

**5** Stay connected. If you used to work for a company that's reorganizing, maintain contact with people in the company and everyone you know who does business with the company. "Always stay in touch with the organic side of life as opposed to the corporate side. Whether you left by dismissal or personal choice, don't be afraid to say, 'I'm looking for a job, can you help me?'" Aldrich was told by one Boston head hunter that his resources were more valuable than hers.

**6** Gestures of kindness go a long way. Everyone likes to be recognized. "Thank you notes are absolutely the best. It doesn't take long to send a handwritten note. It's great and people love it. So little goes so far," Aldrich says. "Just imagine if you just graduated from Johnson & Wales and a few months later you write a thank you note to Dr. Bowen or Dr. Yena or Chancellor Gaebe for a great education. I can guarantee you it will stick in their minds for a long time."

**7** Never burn a bridge. "Always take the high road. The world is round and things do really have a way of coming back to you. Try to stay positive on everything you do."

**8** Expand your horizons. "With the startup of the Greater Boston High Tech Association we quickly realized we had to broaden the scope of our networking. It wasn't enough to just work with the high tech sector. We needed to include the biotech and manufacturing industries. Our networking events needed to be multi-sectored."

**9** Be a volunteer. "Pick one or two causes that really mean something to you and get involved. Be committed, be dedicated and be sincere. It's an exercise in putting your best self forward. I volunteer with three organizations I care about. If you volunteer, chances are better than good that you're going to meet good, sincere people. Large organizations are also streamlines into the power brokers of America. Volunteering for causes you believe in is absolutely the ticket to opportunity. You meet good people and you get good contacts. Sit on a board of directors."

Should the approach sound potentially disingenuous, Aldrich is quick to point out that he sincerely cares about the contacts he cultivates. "Maintain and value your relationships," he stresses. The important people in his life aren't just stepping-stones to lucrative prospects, they are his *raison d'être*. "That's what life's about," he says. "It's an investment that always works out." ■

### About the Expert

David Aldrich '78 is a customer service and hospitality consultant specializing in coaching companies in the service industries on the value of the relationship between the customer and the company. As executive director of the Greater Boston High Tech Association, he coordinates events sponsored by the GBHTA to provide a forum for building contacts within and between biotech, technology and manufacturing industries. Aldrich has a degree in culinary arts and is a specialist in hospitality management. He has helped stage productions including Boston Cooks, Block Island Race Week and Prince Charles' visit to the United States, and has assisted organizations such as The New York and American Yacht Clubs, Wall Street's Downtown Association, the American Red Cross, the Wainright Institute and the Seaman's Church Institute of New York.

At the top of Dave Aldrich's reading list:

*Kitchen Confidential* by Anthony Bourdain

*7 Habits of Highly Effective People* by Steve Covey

*Who Moved My Cheese?* by Spencer Johnson, Ken Blanchard

*Leadership is Common Sense* by Herman Cain





### Gene's Buddy

Eugene Burns '50 was recently reappointed to the board of education for the City of Providence, R.I. Pictured here (left) with Providence Mayor Vincent Cianci, Burns is employed by Shreve, Crump & Low in Boston and lives in Providence. He serves on the board of trustees for Johnson & Wales.

### 1972

**Tom Urbanik** has joined Creative Office Pavilion (COP), a commercial furniture and office systems dealership in Providence where he will oversee the team of professionals responsible for customer and vendor relations at the new office and showroom. Tom lives in Woonsocket, R.I. with his wife Katherine.

### 1976

**Mark Sharon** and his wife, Reed, own Collyer Catering/The Café, an eating spot housed at Stamford Conn.'s Sportsplex facility.

### 1977

**John Elkhay** is the "maestro" at his newest Providence restaurant, 10 Prime Steak & Sushi. He is the "conductor" at his XO Café on North Main Street. After many years as a chef in Rhode Island's restaurant renaissance, he has moved out of the kitchen to focus on marketing and the creative aspects of the menu.

**Edward J. Galgon Jr.** is chef and owner of Cab Frye's Tavern in Palm, Pa. in the Allentown area, which features "country European" cuisine.

### 1978

**Carey Murphy** and his wife, Martha, are the owners of Kensingtons at Mashpee Commons in Falmouth, Mass. on Cape Cod. They reside in Waquoit with their three sons.

### 1979

**David Lapinski** has been named Chef of the Year by the Seacoast chapter, American Culinary Federation. He is the executive chef at the Cliff House in Ogunquit, Maine, with prior experience at Commander's Palace in New Orleans, Sidewalker's in New York, Max's in San Francisco, and at the Omni Waterside, Norfolk, Va. His daughter is a freshman at J&W.

### 1980

**Kevin Hanlon** is director of catering at the Rye Town Hilton in Rye, N.Y. where he has worked for the past 15 years.

**Geoff Jamiel** is co-owner with his brother of Christine's Restaurant in West Dennis, Mass. and Ardeo Mediterranean Taverna in Yarmouth which are just four miles apart on Cape Cod. As corporate chef, he oversees the two cooking staffs, constantly shuttling back and forth.

**Bruce Sacino** is executive chef at the Governor's Mansion in Columbia, S.C. where he prepares some very high-profile dinners as well as very modest meals just for the first family.

### 1981

**Jim Durkee** and his wife, Tracy, opened Durkee's Dining & Catering on Main Street in the Victorian village of Homer, N.Y. in the Syracuse area. Jim's grandparents opened the first Durkee Bakery kitchen in 1902 which stayed in business until 1972. This new, bistro-style restaurant, was opened on Jim's grandmother's 100th birthday.

**Mark Reyome** is a sales consultant for Cirelli Foods, covering southeastern Massachusetts and Rhode Island. He resides in Attleboro, Mass.

### 1982

**Jeff Cohn** is oenologist/winemaker for Rosenblum Cellars in Alameda, Calif. He is also president and wine-maker for JC Cellars, a tiny winery



### Jamaican Trip

J. Dennis Warner '78 (left) is a travel counselor for Hope Travel Inc. specializing in domestic and international travel groups. On a recent trip to Jamaica for a board meeting, he met a fellow alumnus, Christopher Hoffman '88, executive chef at the Ritz-Carlton in Jamaica.

Gene Burns photo by Peter Goldberg

specializing in Zinfandel. Jeff lives in Alameda with his wife, Alexandra, and their 21-month-old daughter.

**Tim McNulty** is executive chef at the Lobster Pot in Provincetown, Mass., where he has incorporated Portuguese items and flavors in the menu. His family has owned the restaurant since 1979.

**Jean (Smith) Rutledge** resides in Round Rock, Texas with her husband, Ray, and two sons.

### 1983

**Tony J. DeStratis** is chef garde manger at The Sagamore, a luxury resort on a private island on the northern end of Lake George in Bolton Landing, N.Y. He has won a gold medal from the Auguste Escoffier Foundation and five gold medals from the Society Culinaire Philanthropique. He lives in Lake George.

**Fred Domenick** has been appointed general manager of the South Bend Marriott in South Bend, Ind.

**Dave Linn** is sous chef at The Executive Mansion in Springfield, Ill. The staff prepares food for the first family, as well as many parties, receptions, meetings and conferences.

**Charles Wise** is co-owner of The Baltic in Point Richmond, Calif., in the San Francisco Bay area.

### 1984

**Timothy Drown** is executive chef for The Centre Club in Tampa, Fla. where he also lives.

**Walter Leffler** is executive chef at The Hilton Short Hills, N.J. Walter was honored in January 2000 as Distinguished Visiting Chef at J&W.

**Mark Prostko** recently received his executive chef certification. He has been executive chef at the Brookside Country Club in Allentown, Pa. for the past six-and-one-half years.

### 1985

**John Barry** is a Planning and Zoning Commissioner for the town of Southington, Conn. who ran for his position on an environmental platform. In addition, he works for the Office of the Clerk in the State Capitol and lives in Marion with his wife and children.

**Joseph Jenci** is vice president of hotel marketing at the Tropicana Casino & Resort in Atlantic City, N.J. He lives in Absecon.

**Kristin Otto** is garde-manger chef at The Peabody Hotel Orlando, a four-star hotel in Orlando, Fla.

**Daniel Trzcinski** is co-owner/ chef at the recently opened LaCucina Brick Oven & Wine Bar Restaurant in Fairfield, Conn., as well as LaCucina in Devon.

### 1986

**Joey Booth** has opened Cow & Coffee, a new concept store in Johnson City, Tenn., which includes a coffee house, morning bakery and ice cream store.

**Brett Muller** is director of catering for ARAMARK Corporation at the University of Dallas in Irving, Texas.

**David Rutigliano** is a chef who supervises the kitchens at the Southport Brewing Company restaurants in both downtown Stamford, Conn. and Southport.

**David A. Winser** is director of information technology at The Rubenstein Company, LP in Philadelphia. He lives in Lansdowne, Pa.

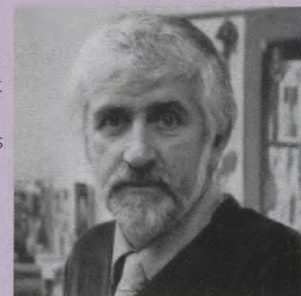
### 1987

**Thomas O'Gorman** is general manager at The Inn and Conference Center of Exeter, N.H. He lives in Stratham.

**John Terranova** is executive chef at The Castle at Dunleith restaurant in Natchez, Miss. The two-story brick building housing the fine-dining restaurant resembles a miniature castle

### In Memoriam

John Flynn passed away last February at the age of 70. Mr. Flynn had taught in the humanities department at Johnson & Wales for 25 years, but his impact on his students went far beyond the classroom. "When I first came to Johnson & Wales University 30 years ago, John Flynn would win the Wildcat Award every year," remembers Thomas Farrell, dean emeritus of the John Hazen White School of Arts and Sciences. "That award was given to the most popular teacher as voted by the students. It pretty much remained that way until John switched to Student Activities."



Mr. Flynn was born in County Limerick, Ireland, and moved to Rhode Island as a young man in the 1950s. Still, he never seems to have really left a place behind. "Even after John left J&W, he would keep in touch and was very much interested in the progress we were making," says Farrell. "I remember John as a friend and colleague, someone who loved life and had a great Irish sense of humor."

and is situated on 40 acres behind Dunleith, a landmark 19th century Greek Revival mansion.

**Kathy A. (Rush) Vlahos and David J. Vlahos** are married and living in Las Vegas with their son Nicholas. They have recently opened Liberty Expo Storage Services in Las Vegas for the tradeshow industry where exhibitors' storage and local transportation needs are met.

**Guillermo Veloso** is the chef at Cuba Libre on Second Street in Philadelphia.

### 1988

**Tom Condron** is fine dining executive chef at Mimosa Grill and Upstream in Charlotte, N.C., focusing on Low Country and "New Southern" cuisine. He is also corporate executive chef, responsible for research and development, for the five-unit Harper's Restaurant chain. Tom calls his hometown London where he held apprenticeships at the Dorchester Hotel as well as at Maxim's in Paris. He worked under Anton Mosimann in London, Joell Robushon in Paris, Daniel Boulud in New York and Jean-Louis Palladin in Washington.

**James Haurey** is chef de cuisine in The Dining Room at The Hilton Short Hills in the Newark, N.J. area.

**Brian Reynolds**, who runs Chef Works, has also carved more than 100 ice sculptures. A recent sculpture of a pair of doves on a heart was displayed at the American Textile Museum's second annual Silk 'n' Satin Evening Desserts and Entertainment in Lowell, Mass.

**Michael Skorski** owns S&S Builders and is the Andersen Windows company representative in Rhode Island.

**Christine Spunzo** is pastry chef at Walt Disney World's Yacht and Beach Club Resort in Orlando, Fla. where she also lives.

### 1989

**Heather E. (Heckman) Blanchard** is director for Innotrac Corporation, a fulfillment and distribution company in Duluth, Ga. She lives in Suwanee.

**Dennis Cheplink** is chef/owner of The Chef's Table Delicatessen and Ice Creamery in Clermont, Fla. For many years he was in charge of catering for special events at Walt Disney World where his meals were served to former U.S. presidents, sports figures, chief executives, and television personalities.



## INTERNATIONAL ALUMNI

**Yonaton Klein '90** is now operating his own kitchen in a small post high school educational facility in Israel where he will be serving 280 meals per day.

**Lucila Quintino da Silva '93** is the owner of a human resources consulting company for the hospitality business and lives in Sao Paulo, Brazil.

**Salahuddin Nusantara Endin '94** is human resources manager for a multinational Nestlé Indonesia, in East Java, Indonesia.

**Elisabeth Westman '95** is brand manager at Unilever in Durban, South Africa.

**Alphonse M. Gumbs '96 MS** is the supervisor of the Finance & Accounting Department at Princess Juliana International Airport Operating Company, St. Maarten as well as chief of finance & accounting in the absence of his superior. The airport is in the process of building a new terminal building and he is the financial controller for the

100 million dollar project. Alphonse was married to Veronique on October 28, 2000.

**Kengo Sasai '96** is area manager for Starbucks Coffee International in Tokyo, Japan.

**Jan Emich '97, '98 MBA** is COO of Netpool International in Stockholm, Sweden.

**Johan Nordqvist '97, '98 MBA** is CEO of Zoovillage.com AB in Stockholm, Sweden.

**Patria Laksamana '98 MBA** has his own business in the communications industry and is also a faculty member of Perbanas Business School in Jakarta, Indonesia.

**Wilson Njuguna '98** is the quality manager for Cablecom GmbH (a member of the NTL Group) in Zurich, Switzerland. The company is involved in telecommunication, internet-networking, high speed internet access and cablemodem.

**Palinee Pueam '98 MBA** is Convention & Incentive Public Relations Manager for Le Royal Meridien Phuket Yacht Club in Phuket, Thailand.

**Azwin Natasha '99** is the business development manager for Neural Oilfield Sdn. Bhd. in Kuala Lumpur, Malaysia.

**Niclas Slyta '98, '99 MBA** is portfolio manager for Carlson Investment Management in Stockholm, Sweden.

**Richard Maldonado '00** is executive chef for Stone Crab Alley's in Condado, Puerto Rico.

**Karolina Nordqvist '00** is assistant housekeeping manager at Seaport Hotel in Boston.

**Arzu Kilercioglu '00** is working as a financial analyst in Baltimore for Sylvan Learning Systems Inc.



## Donachie Wedding

Brian Donachie '93 was married to Michelle Dore on December 9, 2000 in Cinnaminson, NJ. Fellow alums John Tuomala '92, Dave Andrew '93, Phil Russamano '93 and Ken Nason '92 were on hand to share in their celebration. Brian was a founding brother of Alpha Tau Omega and is a corporate account manager with U.S. Airways in its Philadelphia office. He and his bride live in Riverton.

**Geralyn Krist** and her husband, Scott, announce the birth of their daughter, Alexis, July 2. Geralyn is the associate director of sales for the Hyatt Regency Crown Center in Kansas City, Mo. They live in Shawnee.

**Karen Stuart Moran** is a teaching assistant for the baking and pastry classes at Minuteman Regional High School in Lexington, Mass. The school is annually awarded regional and national medals in baking competitions.

**Andrew Nollman** is director of sales at AmeriSuites in Mystic, Conn.

**Rick Simone** is deputy director of the Providence Tourism Council. He also owns Naissance restaurant on Atwells Avenue in Providence serving a wide range of appetizers and desserts with jazz usually heard in the back room.

**Alexa Ernsberger Dull** and her husband announce the birth of their daughter, Rachel Alexa, on March 2. They live in Canterbury, N.H.

**Troy O. Ladue** is executive transportation coordinator for MassMutual Financial Group in Springfield, Mass. He lives in Somers, Conn.

**Robert Tyndall** is the chef for the new Marie Nicole's in Wildwood Crest, N.J., serving lots of seafood and prime meats.

## 1993

**Nicole Coady** is executive chef and pastry chef at the Finale restaurant in the heart of Boston's theatre district. She has been hailed as one of the pastry industry's hot new chefs in *Newsweek*, *Bon Appétit*, and several trade publications in addition to being featured on the Food Network. Her husband, **John Coady '93**, is Finale's assistant pastry chef.

**Jay Fuld** is national sales manager with Caribbean Food Delights of Tappan, N.Y., where he is responsible for managing the company's national network of brokers for both retail and food service, as well as overseeing all national accounts.

## 1991

**Tracey (Kazacos) Bishop** is sales coordinator for the Doubletree Guest Suites Tampa Bay and lives in Clearwater, Fla.

**Stacy Blount and Catherine Peterson '94** were married in May. Stacy is banquet chef at the Park Plaza in Boston and they live in East Boston.

**Marc Deitsch** is a pastry chef for 3950 at Mandalay Bay in Las Vegas where he and his family also reside.

**Greg Johnson** and his wife, Teresa, own the Zinsvalley Restaurant, Napa Valley's newest treasure tucked away in a small shopping center, serving "Up-Valley" quality food in a local atmosphere.

**David Motuzas** is the head baker for Sam's Club in Natick, Mass. He lives in Millis.

## 1992

**Ruth Anne Butland** is a graphic designer for Mayer & Dunn, an advertising agency in Keyport, N.J. where she also lives.

A descendant of Roosevelt came in with the 100-year-old menu from the original dinner held in New York City and asked her to recreate it for the Theodore Roosevelt Association. Suzanne lives in Ballston Lake.

**Hazem Gamal** married Elizabeth Redisch June 30 in Rye, N.Y. Hazem is an assistant vice president in the corporate technologies group at OppenheimerFunds in New York.

**Vaughn Hardin** is senior executive vice president for MBNA America Bank in Wilmington, Del. where he and his family also reside.

**Eric Rifkin** is the co-owner/executive chef at the Crazy Dog Café in Westhampton Beach, N.Y. He brings extensive experience working under acclaimed chefs Larry Forgione, Wolfgang Puck, Jimmy Schmidt, and Paul Prudhomme, as well as at the luxury Japanese Hotel Rihga Royal in New York under John Halligan, the three-time gold medal winner at the culinary Olympics in Frankfurt, Germany.

**Virginia Philip** is chief sommelier for L'Escalier at the Florentine Room restaurant in The Breakers Palm Beach Hotel in Florida. She is married to Scott, a chef, and they live in Palm Beach.

**David Swett, Jr.** and his brother, **Patrick Swett '91**, own two Swett's Restaurants in Nashville, Tenn. with their father. Last year, the Miller Brewing Company selected David Swett, Sr. and his two sons to be included in the company's 2001 Gallery of the Greats calendar. Six African-American restaurant families across the country are featured in the calendar which benefits the Thurgood Marshall Scholarship Fund. They were chosen based on their reputation for good food, reinvestment in the community and the fact that they are pillars of the community. Patrick has also opened his own restaurant, The Great American Café and operates a catering and restaurant consulting business.

## 1990

**Suzanne Divinsky** is executive chef at the Fort Orange Club in Albany, N.Y., where she recently recreated Theodore Roosevelt's 42nd birthday bash 100 years later.

**Eric Weiner** is president of All Occasion Limousine, a 15-car business he founded when he was a sophomore at J&W.

## 1994

**Anna Coffman** is pastry chef for Rough Creek Lodge, Executive Conference Center Retreat & Resort, in Glen Rose, Texas. She lives in Granbury.

**Nicole (Lafreniere) Couto**, and her husband, Keith, announce the birth of their daughter on Jan. 14. Nicole is a partner at Insight Marketing Group, a design firm in Barrington, R.I.

**Lisa Crockett** is regulatory affairs specialist for V.I. Technologies (Vitex) in Watertown, Mass. and lives in Medford.

**Curtis deCarion** and his wife, **Esin**, are chef/owners of Café Esin in San Ramon, Calif. in the San Francisco Bay area.

**Monica Harris '01 MBA** is senior sales manager at the Boston Marriott Quincy. She resides in Braintree, Mass.

**Tim J. Henderson** is chef/owner of Vidalia & Grapes, a tapas restaurant and wine bar, located in Charlotte, N.C. He resides in Mooresville.

**Billy Hicks** is kitchen production manager at Colony South Corp., a gourmet food and basket manufacturer based in Charleston, S.C.

**Robert Spencer** is the executive chef at the Holiday Inn of Waterville, Maine. He resides in North Anson.

**Amy L. Valtos** is assistant general manager and executive chef for Metz Associates at Wilkes University in Wilkes-Barre, Pa.

**James Welsch** and his wife, **Elaine**, announce the birth of Riley James on May 24. James is a stockbroker and assistant manager at Brown & Company Securities Corporation in Denver, a unit of Chase Manhattan Corporation. They live in Broomfield, Colo.

**Rebecca Wolf** is owner/manager of Saddle Rock Training, an equine facility, in Brandon, Miss.

## 1995

**Travis R. Becker** is sales manager for the Hilton San Francisco where he also resides.

**Shelley A. Deroches** and Gary J. Leanna were married June 17 in Worcester, Mass. Shelley is employed by Clarks Cos., Newton, and they live in Holden.

**Kelli A. Mason** is now branch assistant vice president at the Community National Bank in Acton, Mass. after several promotions since joining the bank in 1989. She lives in Leominster.

**David Ouimet** is garde manger chef for The Cloister Resort on Seal Island, Ga.

**Bonnie Ruth Pinkham** and Leo William Barter, Jr. were married March 24 in Boothbay, Maine. Bonnie is a chef at Miles Memorial Hospital in Damariscotta, Maine, and they live in Boothbay.

**Karen Rivera** is a training/operational support specialist for the Freeman Group working with the hospitality industry in Richardson, Texas. She lives in Dallas.

**Jennifer (Peschek) Smith** and her husband, Donald, announce the birth of their first child, Kyra Rose, on Feb. 7.

**Neil B. Smith** is group sales manager for Turbotrip.com in New Orleans, La.

**Andy Spizzirri** is chef/owner of Mangia Mangia in Stamford, Conn. where he is working on increasing the catering side of his business. He recently participated in the "Fairfield County Taste of the Nation 2001," fund-raising event for Share Our Strength, an anti-hunger organization.

**Kerri M. Wall** and Grant Christopher Meehen were married Dec. 31, in Pawtucket, R.I. Kerri is head cake decorator at La Salle Bakery in Providence, R.I., and they reside in Pawtucket.

**Brandon Young** and Heidi L. Goerig were married Dec. 1, 2000, in Barrington, R.I. Brandon is employed at Corporate Chefs, Inc., Providence, where they also reside.

## 1996

**Daniel Angelopolus** is pastry chef at Harvard University servicing 13 undergraduate and graduate dining halls, 11 campus restaurants, catered banquets, and take-out facilities. The desserts cover 50 items on a five-week rotating menu.

**Kerry Blum** is the executive chef at Naissance Restaurant on Atwells Avenue in Providence.

**Jason Cummings** is chef at Charley's Crab at Old Naples Seaport in Florida where he brings Caribbean and Southern style cooking to the menu. He also lives in Naples with his wife, Lawanda, and two-year-old twins.

**Scott Doggett** is general manager at the newly-renovated Holiday Inn at Yale in New Haven, Conn. He was awarded manager of the year at the Hotel Viking in Newport, R.I. earlier this year, where he was food & beverage manager until being promoted and transferred to New Haven. Scott and his wife continue to reside in Newport.

**Valerie Ellsworth** is a baking and pastry instructor at the Charleston Campus.

**James Fisher** is an operations analyst for Fidelity Investments in Smithfield, R.I. He lives in Providence.

**Robert Galinski** is a restaurant manager at John Harvard's Brew House in Lake Grove, N.Y.

**Peter Paige** owns Dinner at Your Place, a catering service specializing in slow-cooked comfort foods delivered to the doors of, primarily, seniors living alone who no longer want to cook.

**Kathleen Sherman** is dining services manager/chef for Washington State University in Vancouver, Wash., where she resides with her husband, Perry, and two-year-old son, Dylan.



**Jed Spangler '99 MBA** is US marketing manager at Ritchey Bicycle Components in Redwood City, Calif.

**Michael Wells** is manager for the Ninety-Nine Restaurant Group and resides with his wife and two daughters in Revere, Mass.

**Steve Zucker** is executive chef at Lafitte's Landing Restaurant at Bittersweet Plantation in Donaldsonville, La., in the Baton Rouge area. He is also a certified sommelier.

## 1997

**Michael Gammons** is a senior catering/convention services manager at the Grand Wailea Resort and Spa in Hawaii, owned by KSL Recreation Corporation. He lives in Kihei.

**Noemi Garih** is health spa manager for the Regent Beverly Wilshire Hotel in Beverly Hills, Calif.

**Justin Levine** is executive chef and co-owner at the Bay Street Café in Sag Harbor, N.Y. His contemporary American menu reflects both French and Asian influences.

**Donna McNamara** is pastry chef and owner of Dessert First in Woonsocket, R.I. on Harris Avenue right next to Cold Spring Park.

**Sheila Pitsenbarger** is a lunch caterer for Taste Unlimited in Norfolk, Va. and lives in Portsmouth.

**Steve Sterling** is the club house manager at the Dunes Club in Narragansett, R.I., where he oversees nightly fine dining as well as special events. He and his family also live in Narragansett.

**Peggy (Gasparik) Watson** and her husband, Gary, announce the birth of their first child, Gary Michael II. They reside in Webster, Mass.

**Joshua Willey** is the chef de cuisine at RestaurantProv in Providence, R.I. He lives in Riverside.

## 1998

**Jacob Angel** is the chef at Christina's on Orcas Island, a remote island near Seattle, where Jacob and his wife went on their honeymoon and never left. Christina's features local, fresh seafood in a gracious atmosphere with a view.

**Jason Bise** is account manager for The Country Vinter, Importer and Purveyor of Fine Wines in Oilville, Va. He lives in Charlottesville.

**Christine (Hohenstein) Calcao** is sales manager for Marriott & Renaissance Offshore Resorts, representing seven destinations and nine resorts throughout the Caribbean and Mexico. She married Peter Calcao on March 30, and lives in Freehold, N.J.



## Swank Wedding

Danette Hagenbuch '97 and Josh Swank '98 were married on Oct. 7, 2000 in Peoria, Ill. J&W alumni who helped the couple celebrate included Adam Golomb '98 (on the groom's right), Sean Garland '97 (back row, second from right) and Mike Grady '98 (front row, second from left). Danette works for Philippi-Hagenbuch Inc. and Josh is employed by the Sterling Group. The couple lives in Peoria.

**Ryan Capasso** is an assistant in marketing and sales for Azuma Foods International Inc. in Hayward, Calif.

**Gerrie Delorie** is a conference assistant for the Sheraton Hyannis Resort in Massachusetts. She lives in West Dennis.

**Beth Groves Ellington** was married May 6, and lives in Beaverton, Ore.

**Rory Hardison** is sous chef at the Smithfield Inn in Smithfield, Va. He lives in Portsmouth.

**Tonya Horns** is manager/marketing coordinator for Panera Bread in North Attleboro, Mass. She lives in North Providence, R.I.

**Lee Ann Lambert** is executive pastry chef at Penn State University in University Park, Pa., where she also earned a degree in communication disorders before coming to J&W. She recently competed for the first time in the Bread Baking Guild of America's national competition to select a U.S. team for the World Cup of Baking in Paris. She won second place, earning her an alternate position in the category of Viennoiserie, or yeast-raised breakfast pastry.

**Heather M. (Thrift) Langlois** announces her marriage to Edward R., Jr., June 2, in Cranston, R.I. Heather is chef instructor for the Rhode Island Community Food Bank in West Warwick.

**Jessica Lee** is a master cake maker at her parents Chifa Chinese Restaurant in Miami, the only Peruvian-Cantonese restaurant in South Florida. Chifa cuisine is a unique merger of Chinese and Peruvian ingredients.

**Richard C. Schultz** and Rebecca K. Bancroft were married, April 21, in Warwick, R.I. Richard is employed at Progressive Auto Insurance in Warwick where they also live. **Russ Stridacchio** was named an executive chef at Campbell Soup Co.'s Away from Home Foodservice Division in Camden, N.J.

**Justin Young** is the new chef at La Tourelle in Memphis, Tenn. He will be using a lot of what he learned while training for six months at Pierre Orsi, a restaurant in Lyon, France.

## 1999

**Derek Archambault** is an assistant marketing manager for Garelick Farms, a division of Suiza Foods, in Franklin, Mass. He lives in Woonsocket, R.I.

**John Cicinelli** works for TypeZone, leading an entire industry in information architecture.

**Charles Dutton** is the new chef on campus at Rose State College in Midwest City, Okla. where the main dining room seats 350. He is also in charge of the Rose Café, a short-order kitchen and cyber café, as well as other small dining rooms.

**Luke Essency** and Tammy Carcieri were married, May 12, in Warwick, R.I. Luke is employed at the Opryland Hotel, Nashville, Tenn., where they also reside.

**Jeanne M. Gallagher** is housekeeping manager for XV Beacon, a chic boutique hotel on Beacon Hill in Boston. She lives in Holbrook, Mass.

**Jennifer Kowatch** is banquet manager for the Sheraton City Centre in Cleveland, overseeing 20 banquet rooms. She also resides in Cleveland.

**Scott M. Martin** and Lori A. Gallo were married, March 25, at the Roger Williams Park Casino in Providence, R.I. Scott is a computer network engineer at Prosoft, Newport. They reside in Johnston.

**Tara Louise Menna** married Anthony Alviano May 27. She is employed at Boston Financial Data Services in Providence, R.I. The couple make their home in Cranston.

**Eric Morse** works in intellectual property at Hasbro, Inc. in Pawtucket, R.I.

**Dale Olin** is the manager for the new French bistro, Pif, near the Italian Market in South Philadelphia.

**Dana G. Robicheaw** has been named sous chef at the Back Bay Grill in Portland, Maine.

**Heather Singleton** was recently promoted to vice president of operations for the Rhode Island Hospitality and Tourism Council.

**Octavius Smith** is a staff accountant for Town Sport International in New York. He lives in the Bronx.

**Allen Tackett** is a marketing manager at America Online in Dulles, Va.

**Michael Tamisiea** is working for ARAMARK as an executive chef/production manager at Pitt County Memorial Hospital in Greenville, N.C. He lives in Winterville.

**Jason Tripp** is "The Culinary Traveler," a chef-turned-entrepreneur, who specializes in home-based cooking demonstrations. He also works as a service trainer at the Smoky



## Wilson Wedding

Geary Wilson '95 and Lori-Anne Cochran '98 were married October 14, 2000, at the New Jersey State Aquarium in Camden, N.J. Geary is a unit manager for Bon Appétit Management Co. at the University of Pennsylvania in Philadelphia and Lori-Anne is an Internal Auditor with MBNA America in Wilmington, Del. They live in Philadelphia.

## Attention: Norfolk Campus Graduates

In celebration of our 20th anniversary, J&W's Norfolk Campus is establishing an *Alumni Hall of Fame*. If you're a graduate of the Norfolk Campus, we want to share your achievements as an inspiration to today's students. Please send your photo plus a menu, brochure, or other visual item relevant to your career accomplishments, along with your name, title, work and home addresses and telephone numbers, e-mail, social security number, and class year to: Marisa Marsey, Director of University Relations, Johnson & Wales University, 2428 Alameda Avenue, Suite 316, Norfolk, VA 23513. Questions? Please call Marisa Marsey at 1-800-277-2433 or (757) 853-3508, ext. 259.

Bones Barbecue, a fast-growing chain restaurant, in Dartmouth, Mass. and lives in Westport.

## 2000

**Stephen Lee Alsop** is chef/manager for the Compass Group in Chesapeake, Va. He lives in Virginia Beach.

**Daniel Amato** is the chef at La Casa Bianca, housed in a historic home in Ravenna, Ohio, where he serves upscale Italian and contemporary food.

**Yuriel Cros** is sous chef for Levy Restaurants at Conesco Field House in Indianapolis.

**Jacob Diehl** is the banquet chef for the Charleston Renaissance Hotel in Charleston, S.C. where he also lives.

**Alex Friedman** is demi-chef at the Biltmore Estate in Asheville, N.C. where he also lives.

**Joel Mazzacone** is sous chef at Naissance Restaurant & Catering in Providence, R.I.

**Jay Mitchell** was recently promoted to the director of marketing for Corvette City USA as well as LCC Financial Corporation, the leasing and financing arm. He resides in Lawrenceville, Ga. as well as Derry, N.H.

**Catherine Sartelle** is the marketing director for Sodexo Food Service at Mississippi College in Clinton, Miss.

**Brian Morton Thomas** and Kristina Marie Frenier were married June 16, in Lake Worth, Fla. He is a chef at Macky's Bayside Bar & Grille in Ocean City where they also reside.

## 2001

**Scott R. Bassin** is a member of the executive committee as special events director for the Rhode Island International Film Festival.

**Linda Cardinale** is projects manager for Orion Retail Services in Lincoln, R.I. where she serves as liaison to client companies such as Linens' N Things, Abercrombie & Fitch and Ann Klein. She is also working on the production of her first cookbook.

**Inneke Ferawati** is a sales assistant for the Sheraton Boston Hotel. She resides in Providence.

## Stable Talk

Rebecca Wolf '94 has created an online group to help J&W Equine graduates stay in touch. The site (at [http://groups.yahoo.com/group/JWU\\_Equine\\_Studies](http://groups.yahoo.com/group/JWU_Equine_Studies)) is described as "a gathering place for graduates and students of the Johnson & Wales University Equine programs and degrees. A way to keep in touch, network among the horse industry, find a job with past graduates, or look for employees among current students." Check it out.



**Alexandra Y. Rogers** worked at the 2001 U.S. Tennis Open for Facility Merchandising Incorporated (FMI). She is a passionate sports enthusiast and played tennis for the U.S. Tennis Association for several years.

**Kelly Serbonich** is a sous chef at the Hippocrates Health Institute in West Palm Beach, Florida. She has the additional responsibilities of menu planning, ordering and supervising the kitchen staff.

**Emily Wallace** is a first year law student at California Western School of Law in San Diego, Calif. where she also lives.

## IN MEMORIAM

**Michael J. O'Brien '78**  
Dec. 24, 2000

**Gregory Martin '81**  
July 17, 2001

**Stephen D. Bastian '83**  
July 27, 2001

**Kevin LaChance '84**  
Sept. 21, 2001

**Leon Bates Jr. '99 MS**  
May 2001

**Erica Strausbaugh '01**  
June 13, 2001

**Soren Arnoldi (Staff)**  
Aug. 5, 2001

**Joseph Silva (Staff)**  
Sept. 15, 2001

**Richard LoBello (Staff)**  
Sept. 23, 2001

## Alumnae Face Tragedy Together

Over the course of a lifetime, there are moments of profound change. For Denise Ledoux Gavin '79, it was the summer of 1978.

That was the summer she began attending classes at Johnson & Wales, as part of the Advanced Standing program. It was there that she met her future husband Neil. She also met a pretty, outgoing young woman with a zest for life. Her name was Sharon Paolucci.

"It wasn't until the next year that Sharon and I got to be really good friends," says Denise. "That's when we became roommates. I'm originally from Brockton (Mass.) and Sharon is from (nearby) Quincy, so we kind of bonded together."

After they graduated, Sharon and Denise kept in touch, part of a close-knit group of alumni that held informal reunions every five years at the Gavins' home in Vermont. They talked on the phone and exchanged Christmas cards. Sharon married a firefighter named Lon Swatek and they made their home in Wisconsin. She had two children, Kelly and Al.

Last winter, Denise noticed that she hadn't heard from Sharon in a couple of months. Then she got an e-mail from Sharon's mom.

"When I saw the e-mail, I thought it was kind of weird for Sharon's mom to be contacting me, but I figured she was just giving me a change of address for Sharon or something," says Denise. "Then I opened it, read it and just sat there crying in front of my computer."

The e-mail told Denise that in February 2001, Sharon was taken to the hospital, where it was discovered that a case of strep throat had progressed into septic shock. As her organs began to shut down, she was given extremely powerful drugs to carry blood to those organs. As a result of that medication, tissue in her arms and legs was irrevocably damaged. Amputation of both arms (around the elbow) and legs (just below the knees) was required to save her life. Since then, Sharon has undergone a series of surgeries. Still more surgery, rehabilitation and training to use prosthetics are scheduled for the future.

"I immediately e-mailed back and asked what I could do," Denise says.

The Swateks' friends and family in Wisconsin and Massachusetts banded together to launch a massive fundraising effort. By early summer, medical expenses had already exceeded a \$1 million insurance cap.

Denise became part of the fundraising activities. An independent beauty consultant for Mary Kay Cosmetics, she donated products to various raffles. She scanned the Johnson & Wales Alumni Directory looking for people they knew as students; people who might want to help Sharon. Then, she called the University.

A non-profit institution itself, J&W could not make the kind of monetary donation that would really benefit Sharon. Still, there was something the University could do. Denise quietly worked with



Neil Gavin '79 (front row, second from left) and his wife Denise Ledoux Gavin '79 (front row, second from right) are surrounded by members of Sharon Paolucci Swatek's family at a fundraiser for Sharon.

J&W staff members, hatching a surprise for Sharon and her family that would be announced at a Quincy fundraiser in August.

The night of the fundraiser the Gavins—along with Wisconsin Firefighter Bill Grimond who is coordinating efforts from that state—took the stage. They announced to the crowd of more than 600 people that the University would give both Swatek children free tuition at any Johnson & Wales campus for up to four years of undergraduate study.

"When I read that, the place went ballistic. People we didn't even know came up and shook our hands. Everybody was so appreciative."

Because she was hospitalized, Sharon received the news in Wisconsin and sent her heartfelt thanks.

In addition to bringing news of the scholarships to the Quincy fundraiser Denise brought something else—two 1979 Johnson & Wales yearbooks.

"They are Neil's and mine. I put them out on a little table. Sharon had written such beautiful, personal messages in there. I wanted people who don't know her to see what kind of a person she is. Sharon is such a sociable person with a strong spirit. I really think it is how she's getting through this."

For more information on how you can contribute to the Swatek Fund, please contact alumni@jwu.edu or 1-888-JWU-ALUM. —K.A.

## Share Your Good News!

Fill out and return this form to be listed in the Classnotes pages of an upcoming issue of J&W Magazine. We want to hear from you!

**Here's how it works:** Information submitted MUST be complete and less than 12 months old. News about marriages must be submitted after the wedding takes place and must include the couple's full names, complete new address and telephone number. Death notices must be accompanied by an obituary notice or follow-up information for next of kin. Due to space limitations, we cannot guarantee printing; due to the volume of submissions, alumni will be limited to one classnote per year. In order to be sure that we print your news accurately, we request all submissions be in writing and signed. We reserve the right to edit copy for space and clarity.

### Class Note Submission

Type of news: (Check all that apply):

☐ Marriage ☐ Business ☐ Birth ☐ Death ☐ Other

Alumnus/a name

Class year

Home address

City/state/zip

Home phone

E-mail

### Employment

Work title

Company name

Address

City/state/zip

Phone

Fax

E-mail

### Wedding Announcement

Date of marriage

Wife's full name (include maiden)

If a J&W grad, class year

Campus attended

Husband's full name

If a J&W grad, class year

Campus attended

### Birth Announcement

Baby's date of birth

Child's full name

Mother's full name (include maiden)

Father's full name

### Business News/Promotion

Company name

Your title

Company address

City/state/zip

Company telephone

Your extension

Fax

E-mail

### Death Notice

Deceased's name

Class year

Last address

City/state/zip

Date of death

Next of kin

Address

City/state/zip

### Other

Please fax this form to M. Carmody, classnotes editor, at (401) 598-4681; or mail to **Classnotes**, J&W Magazine, Center for Alumni and Advancement Relations, 8 Abbott Park Place, Providence, RI 02903. (No phone calls, please.)



## CALENDAR

<b>Nov. 8</b>	<b>Academic Awards Ceremony,</b> Norfolk Campus	<b>Nov. 12</b>	<b>Chaîne de Rôtisseurs formal dinner,</b> Florida Campus
<b>Nov. 8-10</b>	<b>International Food &amp; Beverage Forum,</b> Providence Campus	<b>Nov. 28- Dec 2</b>	<b>Relais &amp; Châteaux World Congress,</b> Charleston Campus
<b>Nov. 10</b>	<b>National Gingerbread House Competition,</b> Florida Campus	<b>Dec. 2</b>	<b>Chaîne/Sommelier Guild Reception,</b> Florida Campus
<b>Nov. 10-12</b>	<b>International Hotel &amp; Restaurant Show (IHR),</b> New York City	<b>Dec. 6</b>	<b>Club Fair,</b> Norfolk Campus
<b>Nov. 11</b>	<b>Open House,</b> Providence Campus	<b>Dec. 7</b>	<b>Kwanzaa Celebration and Holiday Party,</b> Norfolk Campus
<b>Nov. 12</b>	<b>IHR Reception for J&amp;W Alumni and Friends,</b> Starlight Room, Waldorf=Astoria, New York City	<b>Dec. 8</b>	<b>Open House,</b> Providence Campus
		<b>Dec. 15</b>	<b>Homecoming Dance,</b> Florida Campus

*For information on the above events contact the Center for Alumni and Advancement Relations at 1-888-JWU-ALUM or 401-598-1072 or e-mail [alumni@jwu.edu](mailto:alumni@jwu.edu)*

### Alumni Contact Information

For information on obtaining a transcript, contact Inactive Records at 401-598-1898.

To change your address, e-mail [alumni@jwu.edu](mailto:alumni@jwu.edu).

To share information for Classnotes, e-mail [alumni@jwu.edu](mailto:alumni@jwu.edu) or fax 401-598-4681.

For information on the Walk of Fame, call 1-888-JWU-ALUM.

To register for an upcoming event, call 1-888-JWU-ALUM or e-mail [events@jwu.edu](mailto:events@jwu.edu).

For résumé writing assistance, contact Career Development at 401-598-4611.

For all other questions call 1-888-JWU-ALUM or e-mail [alumni@jwu.edu](mailto:alumni@jwu.edu).



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